

LAMBEAU FIELD

Catering Menu



Breakfast



Continental Breakfast

All Continental Breakfast selections include Fresh-brewed Regular Coffee, Decaffeinated Coffee, Herbal Teas.

EXECUTIVE BREAKFAST

\$13 per person

Seasonal Sliced Fruit & Berries (DF, GF, Vegan)
Petite Pastries (N)
Assorted Granola Bars (DF, N, V)
Assorted Yogurts (GF, V)

SUNRISE BREAKFAST

\$17 per person

Seasonal Sliced Fruit & Berries (DF, GF, Vegan)
Petite Pastries (N)
Individual Parfaits (N, V) *with Vanilla Yogurt, Granola, Berries*
Assorted Bagels (DF, N, V) *with Cream Cheese, Butter, Fruit Preserves*

GREEN & GOLD BREAKFAST

\$19 per person

Select one: Croissant; English Muffin
Select one: Egg & Cheese
Egg, Cheese & Sausage
Egg, Cheese & Bacon
Build-Your-Own Parfait Station: *Vanilla Yogurt (GF, V), Granola (N, V), Berries (DF, GF, V)*
Petite Pastries (N)
Assorted Granola Bars (DF, N, V)
Assorted Bagels (DF, N, V) *with Cream Cheese, Butter, Fruit Preserves*

Add Additional Beverages

See Page 11 for Selections

Mimosas

See Page 41 for Selections

Breakfast Tables

Breakfast Tables include Fresh-brewed Regular Coffee, Decaffeinated Coffee, Herbal Teas.

FRESH START TABLE

\$20 per person

Seasonal Sliced Fruit & Berries (DF, GF, Vegan)
Petite Pastries (N)
Country Fresh Scrambled Eggs (GF) *with Shredded Cheddar Cheese, Chives*
Bacon (DF, GF) and Sausage (DF, GF)
Potatoes O'Brien (DF, GF, V)

FARMHOUSE TABLE

\$23 per person

Seasonal Sliced Fruit & Berries (DF, GF, Vegan)
Select one: Bagels (DF, N, V) *with Cream Cheese, Butter, Fruit Preserves* or Cinnamon Rolls (V)
Country Fresh Scrambled Eggs (GF) *with Shredded Cheddar Cheese, Chives*
Bacon (DF, GF) and Sausage (DF, GF)
Potatoes O'Brien (DF, GF, V)
Select one: Pancakes (V) or French Toast (V) *with Maple Syrup, Whipped Cream, Berry Compote*

ACTION BRUNCH

\$32 per person

\$100 Charge per Chef Required. We Require Three (3) Chefs for every 75 Guaranteed Guests.
Omelet Station *(see page 6 for Station description)*
Breakfast Potato Station (V)
Potatoes, Sautéed Onions & Peppers, Cheddar Cheese, Ketchup, Hot Sauce, Salsa, Sour Cream
Breakfast Carvery Station
Smoked Ham (DF, GF)
Build-Your-Own Parfait Station: *Vanilla Yogurt (GF, V), Granola (N, V), Berries (DF, GF, V)*
Petite Pastries (N)

Add Additional Beverages

See Page 11 for Selections

Mimosas

See Page 41 for Selections

Breakfast Table Enhancements

The following selections may be added as an enhancement to any Breakfast Table.

BUILD-YOUR-OWN PARFAIT STATION **\$6 per person**

Vanilla Yogurt (GF, V), Granola (N, V), Berries (DF, GF, V)

FRENCH TOAST AND PANCAKE STATION **\$8 per person**

Hand-dipped French Toast and Pancakes, made-to-order with a variety of fillings and toppings:
Infused Syrups, Fresh Berries, Chocolate Chips, Whipped Cream, Butter

\$100 Charge per Chef Required. We Require One (1) Chef for every 75 Guaranteed Guests.

OMELET STATION **\$12 per person**

Country Fresh Eggs, cooked-to-order with a variety of fillings & toppings:

Goat Cheese, Cheddar Cheese, Swiss Cheese, Spinach, Mushrooms, Red Onions, Jalapeños, Peppers, Tomatoes, Ham, Bacon, Sausage

\$100 Charge per Chef Required. We Require One (1) Chef for every 75 Guaranteed Guests.

BREAKFAST CARVERY (DF, GF)

Smoked Country Ham

\$10 per person

Prime Rib

\$14 per person

Roasted Tenderloin

\$18 per person

\$100 Charge per Chef Required. We Require One (1) Chef for every 75 Guaranteed Guests.

Morning à la Carte & Customizations

BAKERY BY THE DOZEN

Petite Danishes	\$24
Petite Muffins	\$24
Croissants	\$41
<i>with Butter, Fruit Preserves</i>	
Assorted Bagels	\$38
<i>with Cream Cheese, Butter, Fruit Preserves</i>	
Fresh-baked Jumbo Cookies	\$40
Fresh-baked Regular Cookies	\$24
Assorted Brownies	\$42
Assorted Dessert Bars	\$42

SNACKS

Whole Fresh Fruit	\$22 per dozen
Assorted Granola Bars	\$26 per dozen
Fruit & Berry Board, Yogurt Dip	\$6 per person
Individual Yogurts	\$3 each
Assorted Greek Yogurts	\$4.50 each
Yogurt Parfait	\$5 each
<i>Vanilla Yogurt, Berries, Granola</i>	

CROISSANT BREAKFAST SANDWICHES

\$60 per dozen

Select one: Egg & Cheese

Egg, Cheese & Sausage

Egg, Cheese & Bacon

ENGLISH MUFFIN BREAKFAST SANDWICHES

\$55 per dozen

Select one: Egg & Cheese

Egg, Cheese & Sausage

Egg, Cheese & Bacon

Add Additional Beverages

See Page 11 for Selections

Mimosas

See Page 41 for Selections

Breaks & Beverages



One-Hour Specialty Themed Breaks

COOKIES & MILK (V)

\$10 per person

Assorted Fresh-baked Jumbo Cookies (N)
Kemps® 2% & Chocolate Milk

SPA

\$12 per person

Seasonal Fruit & Berry Board (DF, GF, V)
Assorted Yogurts (GF, V)
Granola Bars (DF, N, V)

TIME OUT

\$12 per person

Fruit & Cheese Platter (GF, V) *with Gourmet Crackers, Lahvosh*
Spinach Artichoke Dip (GF, V) *with Tortilla Chips*
Fresh-baked Jumbo Chocolate Chip Cookies (N)

FIESTA

\$13 per person

Black Bean & Cheese Quesadillas (V)
Chicken Taquitos
Chili con Queso Dip (GF) *with Tortilla Chips, Salsa, Pico de Gallo, Sour Cream*

GUACAMOLE STATION (DF, GF)

\$13 per person

Create-your-own Guacamole with a variety of fillings & toppings:
Salsa Verde, Salsa Roja, Cilantro, Tomatoes, Jalapeños, Bacon, Corn
Served with House Tortilla Chips

Add:

Shrimp (DF, GF)
Lobster (DF, GF)

\$7 per person
Market Price

SALTY SNACKS

Recommend 1 lb. per every 5 Guaranteed Guests

Snack Mix

\$18 per pound

Popcorn

\$18 per pound

House Kettle Chips

\$18 per pound

Beverages

HALF-DAY SERVICE (Limit 5 hours)

\$12 per person

Fresh-brewed Regular & Decaffeinated Coffee, Herbal Teas,
Assorted Coca-Cola Products, Nicolet Bottled Water

FULL-DAY SERVICE (5+ hours)

\$19 per person

Fresh-brewed Regular & Decaffeinated Coffee, Herbal Teas,
Assorted Coca-Cola Products, Nicolet Bottled Water

HOT BEVERAGES

Fresh-brewed Regular Coffee & Decaffeinated Coffee
Half & Half, Flavored Creamers, Sugar, Sugar Alternatives

\$39 per gallon

Herbal Teas

\$2 per bag

Hot Chocolate

\$30 per gallon

Hot Apple Cider

\$2 per packet

Hot Chocolate

\$2 per packet

Keurig Coffee Station

\$4 per K-Cup

(for groups of 20 or less)

Assorted Coffees, Hot Chocolate

COLD BEVERAGES

Assorted Coca-Cola Products

\$4 per 12 oz. can

Coke, Diet Coke, Sprite

Nicolet Bottled Water

\$3 per 20 oz. bottle

Mini Water Bottles

\$2 per bottle

Sparkling Water

\$4 per 12 oz. can

Assorted Flavors

Minute Maid Fruit Juices

\$48 per dozen. 12 oz. bottles

Apple, Orange

Kemps® Milk Chugs

\$48 per dozen. 12 oz. bottles

2%, Chocolate

Fresh-brewed Iced Tea

\$30 per gallon

Lemonade

\$30 per gallon

Fruit Punch

\$30 per gallon

Water Stations

0-50 Guaranteed Guests, recommend one (1) station

\$25 charge

51-100 Guaranteed Guests, recommend two (2) stations

\$25 charge

101+ Guaranteed Guests, recommend three (3) stations

\$25 per hour

Infused Water Stations are available. Please ask your event coordinator for more information

Lunch



Cold Plated Lunch

All Cold Plated Lunch selections are served with: Fresh Seasonal Fruit, Potato Salad

CHICKEN COBB SALAD (GF)

\$20 per person

Grilled Chicken Breast, Butter Crunch Bibb, Peppered Bacon, Red Onions, Sweet Corn, Tomato, Bleu Cheese, Avocado, Egg

TURKEY BACON WRAP

\$20 per person

Smoked Turkey, Bacon, Herb Aioli, Field Greens, Tomato, Tortilla Wrap

CHICKEN CAESAR WRAP

\$19 per person

Herb & Garlic Grilled Chicken, Field Greens, Caesar Dressing, Shredded Parmesan, Tortilla Wrap

PORTOBELLO MUSHROOM WRAP (Vegan)

\$18 per person

Grilled Herb-marinated Portobello, Roasted Red Pepper Hummus, Grilled Zucchini, Squash, Red Onions, Field Greens, Tortilla Wrap

CHICKEN SALAD CROISSANT (N)

\$19 per person

Cranberry Pecan Chicken Salad, Field Greens, Fresh Croissant

TURKEY CLUB

\$20 per person

Smoked Turkey, Smoked Gouda, Butter Crunch Bibb, Tomato, Bacon, Chive Mayo, Beer Mustard, Thick-cut Sourdough Bread

ITALIAN ROLL

\$19 per person

Genoa Salami, Capicola, Sun-dried Tomato Tapenade, Field Greens, Fresh Basil, Herb Aioli, Provolone, Focaccia Roll

CHICAGO-STYLE ROAST BEEF

\$20 per person

Shaved Roast Beef, Mild Giardiniera, Horseradish Aioli, Provolone, Field Greens, Hoagie Roll

SUGAR-CURED HAM PRETZEL ROLL

\$19 per person

Sliced Ham, Cherry Aioli, Sharp Cheddar, Shaved Red Onion, Field Greens, Pretzel Roll

1-100 Guaranteed Guests, limit two (2) selections

101+ Guaranteed Guests, limit three (3) selections

DF: Dairy-free | GF: Gluten-free | N: May Contain Nuts | V: Vegetarian | Vegan

PLATED LUNCHES MAY BE SERVED BETWEEN 11AM-3PM. FOR GROUPS UNDER 50 PEOPLE, A \$100 CHARGE WILL BE ASSESSED. SPECIAL REQUESTS OR CUSTOMIZATION OF LISTED ITEMS MAY BE SUBJECT TO ADDITIONAL FEES. ALL PRICING SUBJECT TO A 22% ADMINISTRATIVE CHARGE AND ANY APPLICABLE SALES TAX.

Two-Course Plated Lunch

Unless otherwise noted, all Two-Course Plated Lunch selections are served with:
Fresh-baked Rolls with Butter, Salad Course, Chef's Choice Vegetable

SALAD COURSE **Select one:**

GARDEN SALAD (DF, GF, Vegan)

Romaine, Tomatoes, Cucumbers, Peppers, Carrots *with Ranch Dressing & Balsamic Vinaigrette*

TUNDRA SALAD (GF, N, V)

add \$3 per person

Mixed Greens, Candied Pecans, Bleu Cheese Crumbles, Dried Cranberries *with Balsamic Vinaigrette*

GREENS AND GRAINS SALAD (V)

add \$4 per person

Baby Kale, Farro, Feta, Dried Apricot, Shaved Red Onion *with Champagne Vinaigrette*

SEASONAL BURRATA SALAD (GF, V)

add \$4 per person

Ask your Coordinator for Seasonal offering details

ENTRÉE COURSE

LASAGNA ROLL UP (V)

\$22 per person

Lasagna Roll Up, Braised Spinach, Tomato Vodka Cream Sauce

LEMON ROSEMARY CHICKEN (GF)

\$28 per person

French-cut Chicken Breast, Natural Jus *with Garlic Whipped Yukon Gold Potatoes*

CHICKEN PUTTANESCA

\$28 per person

Breaded Boneless Chicken Breast, Puttanesca Sauce *with Sun-dried Tomato & Feta Risotto*

SALMON (GF)

\$30 per person

Seared Salmon, Roasted Garlic Cream Sauce *with Basmati Rice Pilaf*

DOOR COUNTY CHERRY PORK CHOP (GF)

\$30 per person

Door County Cherry Pork Chop, Port Wine Cherry Demi-glace *with Garlic Whipped Yukon Gold Potatoes*

1-100 Guaranteed Guests, limit two (2) selections
101+ Guaranteed Guests, limit three (3) selections

Desserts

Desserts may be paired with any Plated Lunch option

CHOCOLATE CAKE (V) Layers of Rich Chocolate Cake, Berry Garnish	\$8 per person
CARROT CAKE (N, V) Layered with Cream Cheese Frosting & Nuts	\$8 per person
CHEESECAKE (V) Silky Vanilla Bean, Berries	\$8 per person
BLUEBERRY WHITE CHOCOLATE CHEESECAKE (V) White Chocolate Cheesecake, Blueberry Compote, Berry Garnish	\$8 per person
SALTED CARAMEL CHEESECAKE (V) Vanilla Cheesecake, Salted Caramel, Berry Garnish	\$8 per person
BERRIES & CREAM (GF, V) Fresh Seasonal Berries, House-made Whipped Cream	\$8 per person
TIRAMISU (V) Espresso-soaked Sponge Cake, Mascarpone Cream, Cocoa Powder	\$8 per person

1-100 Guaranteed Guests, limit two (2) selections
101+ Guaranteed Guests, limit three (3) selections

DF: Dairy-free | GF: Gluten-free | N: May Contain Nuts | V: Vegetarian | Vegan

SPECIAL REQUESTS OR CUSTOMIZATION OF LISTED ITEMS MAY BE SUBJECT TO ADDITIONAL FEES.
ALL PRICING SUBJECT TO A 22% ADMINISTRATIVE CHARGE AND ANY APPLICABLE SALES TAX.

Boxed Lunches

ATRIUM BOXED LUNCH

\$22 per person

Select one: Sandwich or Wrap (from page 13)

Includes: Potato Chips, Potato Salad, Whole Fruit, Jumbo Cookie

Condiments: Yellow Mustard, Mayonnaise

1-100 Guaranteed Guests, limit two (2) sandwich/wrap selections

101+ Guaranteed Guests, limit three (3) sandwich/wrap selections

ADD BEVERAGES TO YOUR BOXED LUNCH:

HOT BEVERAGES

Fresh-brewed Regular Coffee & Decaffeinated Coffee

\$39 per gallon

Half & Half, Flavored Creamers, Sugar, Sugar Alternatives

Herbal Teas

\$2 per bag

Hot Chocolate

\$30 per gallon

Hot Apple Cider

\$2 per packet

Hot Chocolate

\$2 per packet

Keurig Coffee Station

\$4 per K-Cup

(for groups of 20 or less)

Assorted Coffees, Hot Chocolate

COLD BEVERAGES

Assorted Coca-Cola Products

\$4 per 12 oz. can

Coke, Diet Coke, Sprite

Nicolet Bottled Water

\$3 per 20 oz. bottle

Mini Water Bottles

\$2 per bottle

Sparkling Water

\$4 per 12 oz. can

Assorted Flavors

Minute Maid Fruit Juices

\$48 per dozen. 12 oz. bottles

Apple, Orange

Kemps® Milk Chugs

\$48 per dozen. 12 oz. bottles

2%, Chocolate

Fresh-brewed Iced Tea

\$30 per gallon

Lemonade

\$30 per gallon

Fruit Punch

\$30 per gallon

Lunch Tables



Lunch Tables

LAMBEAU FIELD PICNIC TABLE

Two sandwich choices \$28 per person
Three sandwich choices \$34 per person

SANDWICH SELECTIONS *Served with House Kettle Chips*

CHICKEN CAESAR WRAP

Herb & Garlic Grilled Chicken, Field Greens,
Caesar Dressing, Shredded Parmesan, Tortilla Wrap

TURKEY BACON WRAP

Smoked Turkey, Bacon, Herb Aioli, Field Greens,
Tomato, Tortilla Wrap

PORTOBELLO MUSHROOM WRAP (Vegan)

Grilled Herb-marinated Portobello, Roasted Red
Pepper Hummus, Grilled Zucchini, Squash,
Red Onions, Field Greens, Tortilla Wrap

CHICKEN SALAD CROISSANT (N)

Cranberry Pecan Chicken Salad, Field Greens,
Fresh Croissant

CHICAGO-STYLE ROAST BEEF

Shaved Roast Beef, Mild Giardiniera,
Horseradish Aioli, Provolone, Field Greens,
Hoagie Roll

ITALIAN FOCACCIA ROLL

Genoa Salami, Capicola, Sun-dried Tomato
Tapenade, Field Greens, Fresh Basil, Herb Aioli,
Provolone, Focaccia Roll

SUGAR-CURED HAM PRETZEL ROLL

Sliced Ham, Cherry Aioli, Sharp Cheddar,
Shaved Red Onion, Field Greens, Pretzel Roll

TURKEY CLUB

Smoked Turkey, Smoked Gouda, Butter Crunch
Bibb, Tomato, Bacon, Chive Mayo, Beer Mustard,
Thick-cut Sourdough Bread

GREEN SELECTIONS **Select one:** *with Ranch Dressing & Balsamic Vinaigrette*

GARDEN SALAD (DF, GF, Vegan)

Romaine, Tomato, Cucumber, Peppers, Carrots

TUNDRA SALAD (GF, N, V)

Mixed Greens, Candied Pecans, Bleu Cheese
Crumbles, Dried Cranberries

COLD SELECTIONS **Select one:**

PASTA SALAD (V)

POTATO SALAD (DF, GF, V)

DESSERT

CHEF'S CHOICE DESSERT

SOUP Add \$5 per person, per selection

Chicken Noodle (DF) Loaded Baked Potato
Chicken Tortilla (DF) Tomato Bisque (GF, V)
Minestrone (DF, V)

Add Additional Beverages
See Page 11 for Selections

Lunch Tables

TRAINING CAMP TABLE

\$28 per person

Coleslaw (GF, V)
Potato Salad (DF, GF, V)
Johnsonville® Bratwursts (DF, GF) *with Buns, Sauerkraut*
Festy Burgers (DF) *with Buns, Leaf Lettuce, Sliced Tomatoes and Onions, Sliced Cheese, Pickle Spears*
Condiments: Ketchup, Mustard, Mayonnaise
House Kettle Chips (DF, GF, V)
Chef's Choice Dessert

UPGRADE YOUR TRAINING CAMP TABLE

Add: Caramelized Onions (DF, GF, V) and Sautéed Mushrooms (DF, GF, V) **add \$2 per person**
Add: Bacon (DF, GF) **add \$2 per person**
Add: Pack 'N Cheese (V) **add \$4 per person**
Sub: Pretzel Buns for Traditional Brat & Burger Buns **add \$2 per person**

GREEN BAY CHICKEN TABLE

\$28 per person

Coleslaw (GF, V)
Country Green Beans (DF, GF) *with Bacon, Caramelized Onions, Red Peppers*
Yukon Gold Whipped Potatoes (GF, V)
Select one: Fried Chicken (DF) or Rotisserie Chicken (DF, GF)
Fresh-baked Rolls (V) *with Butter*
Chef's Choice Dessert

UPGRADE YOUR GREEN BAY CHICKEN TABLE

Add: Pack 'N Cheese (V) **add \$4 per person**

DF: Dairy-free | GF: Gluten-free | N: May Contain Nuts | V: Vegetarian | Vegan

LUNCH TABLES MAY BE SERVED BETWEEN 11AM-3PM. FOR GROUPS UNDER 50 PEOPLE, A \$100 CHARGE WILL BE ASSESSED.
SPECIAL REQUESTS OR CUSTOMIZATION OF LISTED ITEMS MAY BE SUBJECT TO ADDITIONAL FEES.
ALL PRICING SUBJECT TO A 22% ADMINISTRATIVE CHARGE AND ANY APPLICABLE SALES TAX.

Lunch Tables

TASTE OF ITALY TABLE

\$29 per person

Italian Salad

Romaine, Pepperoncini, Red Onion, Tomato, Kalamata Olives, Parmesan, Croutons, Italian Dressing

Cavatappi Pasta with Tomato Basil Marinara with Meatballs

Penne Pasta with Parmesan Cream Sauce, Roasted Vegetables, with Grilled Chicken

Toppings: Red Pepper Flakes, Grated Parmesan

Minestrone Soup (DF, V)

Garlic Bread (V)

Chef's Choice Dessert

UPGRADE YOUR TASTE OF ITALY TABLE

Add: Grilled Shrimp (DF, GF)

add \$7 per person

BACKYARD BBQ TABLE

\$31 per person

Coleslaw (GF, V)

Potato Salad (GF)

Country Green Beans (DF, GF) with Bacon, Caramelized Onions, Red Peppers

Pack 'N Cheese (V)

BBQ Pulled Pork (DF, GF) with Hawaiian Rolls

BBQ Chicken (DF, GF)

Chef's Choice Dessert

UPGRADE YOUR BACKYARD BBQ TABLE

Sub: House-smoked Brisket (DF, GF)

with Cornbread Muffins for BBQ Pulled Pork

add \$5 per person

STEAKHOUSE TABLE

\$38 per person

Garden Salad (DF, GF, Vegan)

Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette

Seasonal Roasted Vegetables (DF, GF, Vegan)

Loaded Mashed Potatoes (GF) with Bacon, Cheddar, Scallions

Thyme-seared Chicken Breast (DF, GF) with Natural Jus

Sliced New York Strip (DF, GF) with Cognac Demi-glace

Fresh-baked Rolls (V) with Butter

Chef's Choice Dessert

UPGRADE YOUR STEAKHOUSE TABLE

Add: Caramelized Onions (DF, GF, V) and Sautéed Mushrooms (DF, GF, V)

add \$2 per person

Sub: Baked Potato Bar (GF) for Loaded Mashed Potatoes

add \$6 per person

Toppings: Bacon Bits, Shredded Cheddar, Sour Cream, Scallions

Executive Luncheon

Only available for groups of 25 people or less

Two Sandwich Choices

\$40 per person

Served with Chef's Seasonal Salads (2 options), House Kettle Chips,
Soup of the Day - Fresh Seasonal Selection and Assorted Cookies, Macaroons, Brownies

SANDWICH SELECTIONS

CARVED TURKEY BREAST

Romaine Hearts, Aged Gouda, Roma Tomato, Stone Ground Cranberry Mustard, French Baguette

ROASTED SHAVED BLACK ANGUS SIRLOIN

Pickled Red Onion, Arugula, Bleu Cheese Horseradish Aioli, Kaiser Roll

HONEY GLAZED BLACK FOREST HAM

Swiss Cheese, Mesclun Greens, Stone Ground Honey Mustard, Fresh Baked Ciabatta Roll

MUFFALETTA

Genoa Salami, Ham, Capicola, Provolone Cheese, Giardiniera, Seeded Roll

VEGETARIAN

Pesto Grilled Seasonal Vegetables, Baby Spinach, Red Pepper Aioli, Sun-dried Tomato Wrap

Add Additional Beverages

See Page 11 for Selections

Reception



Cold Reception Boards

The following selections all serve approximately 50 guests

CRUDITÉ (DF, GF, Vegan) Assortment of Fresh-cut Seasonal Vegetables <i>with Ranch Dip</i>	\$250 per board
FRUIT & BERRY (DF, GF, Vegan) Seasonal Sliced Fresh Fruits, Berries <i>with Yogurt Dip</i>	\$275 per board
SMOKED SALMON (DF, GF) Smoked In-house, Chopped Egg, Red Onion, Capers, other Traditional Toppings <i>with Gourmet Crackers, Lahvosh, Crostini</i>	\$275 per board
ARTISAN CHEESE & CHARCUTERIE (GF) Assorted Fine Cheeses, Cold Meats, Seasonal Fresh Fruit Garnish <i>with Gourmet Crackers, Lahvosh, Crostini</i>	\$325 per board
ANTIPASTO Marinated Olives (DF, GF, Vegan), Roasted Red Peppers (DF, GF, Vegan), Pepperoncini Peppers (DF, GF, Vegan), Italian Cured Meats (DF, GF), Fresh Mozzarella (GF, V), Assorted Cheeses (GF, V) <i>with Gourmet Crackers, Lahvosh, Crostini</i>	\$300 per board
SHRIMP COCKTAIL (DF, GF) 100 Jumbo Shrimp <i>with Cocktail Sauce, Lemon Wedges</i>	\$375 per board
GRILLED VEGETABLE Herb-marinated Grilled Seasonal Vegetables, Marinated Olives & Tomatoes, Hummus, Chimichurri, Boursin Cheese Sauce, Grilled Naan, Grilled Focaccia	\$250 per board

Hot Reception Boards

The following selections all serve approximately 50 guests

SPINACH & ARTICHOKE DIP (GF, V) <i>with Tortilla Chips, Celery, Carrots</i>	\$200 per order
CHORIZO QUESO DIP (GF) <i>with Tortilla Chips</i>	\$200 per order
BUFFALO CHICKEN DIP (GF) <i>with Tortilla Chips, Celery</i>	\$200 per order
PULLED PORK SLIDERS BBQ Pulled Pork (DF, GF) <i>with Hawaiian Slider Rolls</i>	\$225 per order
MINI BRATS Mini Johnsonville® Brats (DF, GF) <i>with Buns, Sauerkraut, Beer Brat Mustard, Ketchup, Mustard</i>	\$250 per order (50 pieces)
BEEF SLAMMERS Mini Festy Burgers, Cheddar, Caramelized Onions <i>with Slider Buns, Ketchup, Mustard</i>	\$275 per order (50 pieces)

Cold Reception Hors d'oeuvres

The following selections all contain 50 pieces

VEGETARIAN

Mozzarella, Tomato Jam, Aged Balsamic Crostini (V)	\$125 per order
Caprese Skewers (GF, V) <i>with Balsamic Glaze</i>	\$145 per order
Antipasto Skewers (GF, V)	\$165 per order
<i>Olives, Artichokes, Fresh Mozzarella, Tomatoes</i>	

BEEF, CHICKEN, PORK

Classic Deviled Eggs (GF)	\$125 per order
Prosciutto & Basil-wrapped Fresh Mozzarella (GF)	\$140 per order
BLT Cheese Puffs	\$160 per order
Roasted Tenderloin Crostini <i>with Garlic Aioli, Rosemary, Roasted Tomato</i>	\$225 per order

SEAFOOD

Togarashi-seared Ahi Tuna Wonton Chip (N) <i>with Asian Slaw, Chili Mayo</i>	\$225 per order
Shrimp Ceviche Shooters (DF, GF)	\$250 per order
Mini Lobster Rolls	Market Price*

CONFECTIONS

Assorted Mini Mousse Shooters (GF, V) <i>White Chocolate, Dark Chocolate, Lemon</i>	\$150 per order
Bite-size Desserts (N, V) <i>Mini Dessert Bars & Cheesecakes, Mini Chocolate Eclairs</i>	\$150 per order
Assorted Mini Parfaits (N, V) <i>Strawberry Shortcake, Tuxedo Truffle Mousse, Carrot Cake</i>	\$180 per order

Hot Reception Hors d'oeuvres

The following selections all contain 50 pieces

VEGETARIAN

Sargento® Mini Grilled Cheese (V)	\$130 per order
Toasted Cheese Ravioli (V) <i>with Marinara Sauce</i>	\$135 per order
Vegetable Spring Roll (DF, V) <i>with Ginger Soy Sauce</i>	\$160 per order
Pack 'N Cheese (V)	\$160 per order
Fontina-stuffed Arancini (V) <i>with Romesco, Shaved Grana Padano</i>	\$165 per order

CHICKEN

Chicken Parmesan Meatballs <i>with Marinara Sauce</i>	\$125 per order
Chicken Wings (DF, GF) <i>with Buffalo Sauce, BBQ Sauce, Bleu Cheese, Celery, Carrots</i>	\$135 per order
Chicken Pot Stickers (DF) <i>with Wasabi Soy Sauce</i>	\$135 per order
Blackened Chicken and Pineapple Quesadillas (DF, GF)	\$145 per order
Chili Lime Chicken Skewers (DF, GF) <i>with Sriracha Aioli</i>	\$180 per order

BEEF & PORK

Swedish Meatballs	\$130 per order
BBQ Meatballs	\$130 per order
Pork Pot Stickers (DF) <i>with Wasabi Soy Sauce</i>	\$135 per order
Sausage & Cheese-stuffed Mushrooms Caps (GF)	\$145 per order
Beef Yakitori (DF, GF) <i>with Chili Mayo</i>	\$215 per order

SEAFOOD

Coconut Shrimp (DF, N) <i>with Mae Ploy Sauce</i>	\$165 per order
Crab-stuffed Mushroom Caps	\$210 per order
Mini Crab Cakes (DF) <i>with Creole Remoulade</i>	\$200 per order
Bacon-wrapped Scallops (DF, GF)	Market Price*

Reception Stations

90-minute service recommended

MASHED POTATO BAR

\$8 per person

Yukon Gold Mashed Potatoes (GF, V),
Maple Whipped Sweet Potatoes (GF, V)
*with Shredded Cheddar, Crumbled Bacon, Sour Cream,
Scallions, Brown Sugar, Mini Marshmallows*

DIP TRIO

\$14 per person

Chorizo Queso Dip (GF), Buffalo Chicken Dip (GF),
Spinach Artichoke Dip (GF, V)
with House Tortilla Chips, Pita Chips, Celery, Carrots

STADIUM FARE

\$16 per person

BBQ Pulled Pork (DF, GF) *with Hawaiian Slider Rolls*
Mini Hot Dogs (DF, GF), Mini Johnsonville® Brats (DF, GF)
with Mini Sausage Buns, Ketchup, Mustard
Kemps® French Onion Dip (GF, V) *with Potato Chips*

PACK 'N CHEESE MADNESS

\$18 per person

Baked Pack 'N Cheese (V)
*Toppings: Buffalo Chicken, Bacon Crumbles, Bleu Cheese Crumbles,
Sriracha, Tabasco*

NACHO BAR

\$18 per person

Shredded Chicken (DF, GF), Beef Barbacoa (DF, GF),
Nacho Cheese (GF, V)
with Flour Tortillas, Tortilla Chips
*Toppings: Salsa, Sour Cream, Jalapeños, Shredded Lettuce,
Diced Tomatoes, Black Olives*

ASIAN STATION

\$19 per person

Chicken Stir Fry (DF, GF, N), Shrimp Stir Fry (DF, GF, N),
Fried Rice (DF, GF, N), Vegetable Spring Rolls (DF, V),
Assorted Dumplings

SEAFOOD BAR

Market Price*

Jumbo Shrimp (DF, GF), Crab Legs (DF, GF), Oysters (DF, GF)
with Cocktail Sauce, Mignonette Sauce, Lemon Wedges

Butcher Block

90-minute service recommended. \$100 Charge per Chef Required.
We Require One (1) Chef per selection for every 100 Guaranteed Guests.

BEEF Includes: Caramelized Onions, Au Jus, Horseradish Cream, Silver Dollar Rolls with Butter

ROASTED SIRLOIN (DF, GF) \$16 per person
Minimum 25 Guaranteed Guests

PRIME RIB (DF, GF) \$18 per person
Minimum 25 Guaranteed Guests

ROASTED TENDERLOIN (DF, GF) \$25 per person
Minimum 15 Guaranteed Guests

PORK Includes: Natural Pork Demi-glace, Silver Dollar Rolls with Butter

HERB-ROASTED RACK OF PORK (DF, GF) \$11 per person
Minimum 20 Guaranteed Guests

PORCHETTA (DF, GF) \$14 per person
Minimum 15 Guaranteed Guests

POULTRY Includes: Cranberry Chutney, Silver Dollar Rolls with Butter

ROASTED TURKEY BREAST (DF, GF) \$12 per person
Minimum 15 Guaranteed Guests

Dessert Stations

90-minute service recommended.

FROZEN TUNDRA BAR

\$10 per person

Kemps® Ice Cream

Toppings: Fresh Fruit, Nuts, Sprinkles, Hot Fudge, Fresh Whipped Cream, Other Assorted Toppings

\$75 Charge per Attendant Required. We Require One (1) Attendant for every 75 Guaranteed Guests.

CHEESECAKE BAR

\$12 per person

Assorted Cheesecake

Toppings: Strawberry Sauce, Chocolate Sauce, Assorted Crushed Nuts, Chocolate Chips, Whipped Cream

PETITE DESSERT STATION

\$15 per person

Assorted Mini Cheesecakes, Rice Krispies® Treats, Mini Cream Puffs, Mini Eclairs,

French Macarons, Seasonal Fresh Fruit & Berries

**Add Fresh-brewed Regular & Decaffeinated Coffee
to any Dessert Station**

\$2 per person

Dinner



Two-Course Plated Dinner

Unless otherwise noted, all Two-Course Plated Dinner selections on Pages 31-33 are served with: Fresh-brewed Regular Coffee (Decaffeinated Coffee upon request), Fresh-baked Rolls with Butter, Salad Course, Chef's Choice Vegetable

SALAD COURSE **Select one:**

GARDEN SALAD (DF, GF, Vegan)

Romaine, Tomatoes, Cucumbers, Peppers, Carrots *with Ranch Dressing & Balsamic Vinaigrette*

TUNDRA SALAD (GF, N, V)

add \$3 per person

Mixed Greens, Candied Pecans, Bleu Cheese Crumbles, Dried Cranberries *with Balsamic Vinaigrette*

GREENS AND GRAINS SALAD (V)

add \$4 per person

Baby Kale, Farro, Feta, Dried Apricot, Shaved Red Onion *with Champagne Vinaigrette*

SEASONAL BURRATA SALAD (GF, V)

add \$4 per person

Ask your Coordinator for Seasonal offering details

CHICKEN ENTRÉES

LEMON ROSEMARY CHICKEN (GF)

\$28 per person

French-cut Chicken Breast, Lemon Rosemary Jus *with Parmesan Herb-roasted Potatoes*

CHICKEN PUTTANESCA

\$28 per person

Breaded Boneless Chicken Breast, Puttanesca Sauce *with Sun-dried Tomato & Feta Risotto*

CHICKEN PICCATA (GF)

\$28 per person

French-cut Herb-seared Chicken Breast, Lemon Caper Sauce *with Garlic Whipped Yukon Gold Potatoes*

CHICKEN MARSALA (DF, GF)

\$28 per person

French-cut Chicken Breast, Mushrooms, Marsala Wine *with Roasted Yukon Gold Potatoes*

SPINACH & ARTICHOKE-STUFFED CHICKEN BREAST

\$30 per person

Spinach & Artichoke-stuffed French-cut Chicken Breast, Lemon Velouté *with Fingerling Potatoes*

1-100 Guaranteed Guests, limit two (2) selections
101+ Guaranteed Guests, limit three (3) selections

DF: Dairy-free | GF: Gluten-free | N: May Contain Nuts | V: Vegetarian | Vegan

PLATED DINNERS MAY BE SERVED BETWEEN 5PM-9PM. FOR GROUPS UNDER 50 PEOPLE, A \$100 CHARGE WILL BE ASSESSED.
SPECIAL REQUESTS OR CUSTOMIZATION OF LISTED ITEMS MAY BE SUBJECT TO ADDITIONAL FEES.
ALL PRICING SUBJECT TO A 22% ADMINISTRATIVE CHARGE AND ANY APPLICABLE SALES TAX.

Two-Course Plated Dinner

BEEF ENTRÉES

- GRILLED MANHATTAN STRIP (GF)** \$42 per person
Grilled Manhattan Strip Loin, Mushroom Demi-glace
with Garlic Whipped Yukon Gold Potatoes
- BRAISED SHORT RIB (GF)** \$44 per person
8oz Red Wine-braised Short Rib, Cipollini Onions, Shiitake Mushrooms
with Garlic Whipped Yukon Gold Potatoes
- FILET (GF)** \$54 per person
Hand-cut 8oz Filet, Cognac Demi-glace *with Garlic Whipped Yukon Gold Potatoes*

FISH & SHELLFISH ENTRÉES

- BROWN BUTTER-CRUSTED COD** \$40 per person
8oz Brown Butter-crusted Cod, Lemon Caper Butter Sauce *with Basmati Rice Pilaf*
- SALMON (GF)** \$38 per person
Seared Salmon, Roasted Garlic Cream Sauce *with Basmati Rice Pilaf*
- MAHI-MAHI (DF, GF)** \$38 per person
Grilled Mahi-Mahi, Citrus Cream Sauce *with Basmati Rice Pilaf*
- BACON-WRAPPED SCALLOPS (GF)** Market Price
Seared Bacon-wrapped Scallops, Garlic Basil Butter *with Roasted Red Pepper Risotto*

VEGETARIAN & VEGAN ENTRÉES

- WILD MUSHROOM RAVIOLI (V)** \$29 per person
Wild Mushroom-filled Pasta, Sautéed Vegetables, Baby Spinach,
Parmesan Cream Sauce *Vegetarian Only*
No Chef's Choice Vegetable
- GRILLED PORTOBELLO MUSHROOM (GF, V)** \$29 per person
Grilled Portobello Mushroom Cap, Butternut Squash Purée with Toasted Farro
Select: Vegetarian or Vegan

1-100 Guaranteed Guests, limit two (2) selections
101+ Guaranteed Guests, limit three (3) selections

Two-Course Plated Dinner

PASTA ENTRÉES

BUTTERNUT SQUASH SACCHETTI (V) **\$28 per person**
Butternut Squash-filled Pasta, Brown Butter & Sage Sauce

GIANT CHEESE-STUFFED RAVIOLI **\$30 per person**
Oversized Pasta filled with Cheeses, Short Rib Bolognese Sauce

DUO PLATE ENTRÉES

*All Duo Plate Entrées are served with: 4oz Black Angus Filet, topped with
Select one: Sautéed Mushroom Demi-glace or Cognac Demi-glace*

LEMON ROSEMARY CHICKEN & CHOICE FILET (GF) **\$43 per person**
French-cut Chicken Breast, Lemon Rosemary Jus
with Parmesan Herb-roasted Potatoes

CHICKEN PICCATA & CHOICE FILET (GF) **\$44 per person**
French-cut Herb-seared Chicken Breast, Lemon Caper Sauce
with Garlic Whipped Yukon Gold Potatoes

SALMON & CHOICE FILET (GF) **\$54 per person**
Seared Salmon, Roasted Garlic Cream Sauce *with Basmati Rice Pilaf*

MAHI-MAHI & CHOICE FILET (GF) **\$55 per person**
Grilled Mahi-Mahi, Citrus Cream Sauce *with Basmati Rice Pilaf*

BACON-WRAPPED SCALLOPS & CHOICE FILET (GF) **Market Price***
Seared Bacon-wrapped Scallops, Garlic Basil Butter
with Roasted Red Pepper Risotto

1-100 Guaranteed Guests, limit two (2) selections

101+ Guaranteed Guests, limit three (3) selections

DF: Dairy-free | GF: Gluten-free | N: May Contain Nuts | V: Vegetarian | Vegan

PLATED DINNERS MAY BE SERVED BETWEEN 5PM-9PM. FOR GROUPS UNDER 50 PEOPLE, A \$100 CHARGE WILL BE ASSESSED.

SPECIAL REQUESTS OR CUSTOMIZATION OF LISTED ITEMS MAY BE SUBJECT TO ADDITIONAL FEES.

ALL PRICING SUBJECT TO A 22% ADMINISTRATIVE CHARGE AND ANY APPLICABLE SALES TAX.

*PRICE WILL BE PROVIDED 10-BUSINESS DAYS PRIOR TO YOUR EVENT.

Desserts

Desserts may be paired with any Plated Dinner option

CHOCOLATE CAKE (V) Layers of Rich Chocolate Cake, Berry Garnish	\$8 per person
CARROT CAKE (N, V) Layered with Cream Cheese Frosting & Nuts	\$8 per person
CHEESECAKE (V) Silky Vanilla Bean, Berries	\$8 per person
BLUEBERRY WHITE CHOCOLATE CHEESECAKE (V) White Chocolate Cheesecake, Blueberry Compote, Berry Garnish	\$8 per person
SALTED CARAMEL CHEESECAKE (V) Vanilla Cheesecake, Salted Caramel, Berry Garnish	\$8 per person
BERRIES & CREAM (GF, V) Fresh Seasonal Berries, House-made Whipped Cream	\$8 per person
TIRAMISU (V) Espresso-soaked Sponge Cake, Mascarpone Cream, Cocoa Powder	\$8 per person

1-100 Guaranteed Guests, limit two (2) selections
101+ Guaranteed Guests, limit three (3) selections

Dinner Tables



Dinner Tables

All Dinner Table selections on pages 36 & 37 are served with: Fresh-brewed Regular Coffee
(Decaffeinated Coffee upon request)

TAILGATE DINNER TABLE

\$38 per person

Coleslaw (GF, V)
Potato Salad (DF, GF, V)
Johnsonville® Bratwursts (DF, GF) *with Buns, Sauerkraut*
Festy Burgers (DF) *with Buns, Leaf Lettuce, Sliced Tomatoes and Onions, Sliced Cheese, Pickle Spears*
Condiments: Ketchup, Mustard, Mayonnaise
BBQ Chicken Breast (DF, GF)
House Kettle Chips (DF, GF, V)
Chef's Choice Dessert

UPGRADE YOUR TAILGATE DINNER TABLE

Add: Caramelized Onions (DF, GF, V) and Sautéed Mushrooms (DF, GF, V) **add \$2 per person**
Add: Bacon (DF, GF) **add \$3 per person**
Sub: Pretzel Buns for Traditional Brat & Burger Buns **add \$2 per person**

SMOKEHOUSE BBQ DINNER TABLE

\$43 per person

Coleslaw (GF, V)
Potato Salad (DF, GF, V)
Country Green Beans (DF, GF) *with Bacon, Caramelized Onions, Red Peppers*
Pack 'N Cheese (V)
BBQ Pulled Pork (DF, GF) *with Hawaiian Rolls*
BBQ Smoked Brisket (DF, GF)
BBQ Chicken (DF, GF)
Chef's Choice Dessert

UPGRADE YOUR SMOKEHOUSE BBQ DINNER TABLE

Sub: Yukon Gold Whipped Potatoes (GF, V) for Potato Salad **add \$2 per person**
Sub: Baked Potato Bar (GF) for Potato Salad **add \$6 per person**
Toppings: Bacon Bits, Shredded Cheddar, Sour Cream, Scallions

Dinner Tables

ROTISSERIE DINNER TABLE

\$44 per person

Garden Salad (DF, GF, Vegan)
Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette
Coleslaw (GF, V)
Seasonal Roasted Vegetables (DF, GF, Vegan)
Yukon Gold Whipped Potatoes (GF, V)
Rotisserie Chicken (DF, GF)
Rotisserie Pork Loin (DF, GF)
Fresh-baked Rolls (V) *with Butter*
Chef's Choice Dessert

UPGRADE YOUR ROTISSERIE DINNER TABLE

Add: Rotisserie Sirloin (DF, GF)

add \$10 per person

Sub: Baked Potato Bar (GF) for Yukon Gold Whipped Potatoes
Toppings: Bacon Bits, Shredded Cheddar, Sour Cream, Scallions

add \$6 per person

STEAK IN THE GAME TABLE

\$48 per person

Garden Salad (DF, GF, Vegan)
Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette
Seasonal Roasted Vegetables (DF, GF, Vegan)
Garlic Whipped Yukon Gold Potatoes (GF, V)
Lemon Rosemary Chicken (DF, GF) *with Natural Demi-glace*
Seared Salmon (GF) *with Roasted Garlic Cream Sauce*
Carved New York Strip (DF, GF) *with Cognac Demi-glace*
Chef's Choice Dessert

UPGRADE YOUR STEAK IN THE GAME TABLE

Add: Caramelized Onions (DF, GF, V) and Sautéed Mushrooms (DF, GF, V)

add \$2 per person

Sub: Baked Potato Bar (GF) for Garlic Whipped Yukon Gold Potatoes
Toppings: Bacon Bits, Shredded Cheddar, Sour Cream, Scallions

add \$6 per person

Build-Your-Own Dinner Table

Build-Your-Own Dinner Table is served with: Fresh-brewed Regular Coffee (Decaffeinated Coffee upon request), Fresh-baked Rolls with Butter, Salad Course, Mashed Potatoes or Basmati Rice Pilaf, Chef's Choice Seasonal Vegetable and Chef's Choice Dessert.

\$100 Charge per Chef Required. We Require One (1) Chef per selection for every 100 Guaranteed Guests.

SALAD COURSE **Select one:**

GARDEN SALAD (DF, GF, Vegan)

Romaine, Tomatoes, Cucumbers, Peppers, Carrots *with Ranch Dressing & Balsamic Vinaigrette*

TUNDRA SALAD (GF, N, V)

add \$3 per person

Mixed Greens, Candied Pecans, Bleu Cheese Crumbles, Dried Cranberries *with Balsamic Vinaigrette*

GREENS AND GRAINS SALAD (V)

add \$4 per person

Baby Kale, Farro, Feta, Dried Apricot, Shaved Red Onion *with Champagne Vinaigrette*

SEASONAL BURRATA SALAD (GF, V)

add \$4 per person

Ask your Coordinator for Seasonal offering details

PROTEIN COURSE **Select one:**

BEEF *Includes: Caramelized Onions, Au Jus, Horseradish Cream*

ROASTED SIRLOIN (DF, GF)

\$34 per person

Minimum 25 Guaranteed Guests

PRIME RIB (DF, GF)

\$36 per person

Minimum 25 Guaranteed Guests

ROASTED TENDERLOIN (DF, GF)

\$43 per person

Minimum 15 Guaranteed Guests

PORK *Includes: Natural Pork Demi-glace*

HERB-ROASTED RACK OF PORK (DF, GF)

\$29 per person

Minimum 20 Guaranteed Guests

PORCHETTA (DF, GF)

\$32 per person

Minimum 15 Guaranteed Guests

POULTRY *Includes: Cranberry Chutney*

ROASTED TURKEY BREAST (DF, GF)

\$30 per person

Minimum 15 Guaranteed Guests

From the Bar



From the Bar

Staffed Bars will incur a \$120 Charge per Bartender.
We require One (1) Bartender for every 50 Guaranteed Guests.

FULL BAR PACKAGE

\$18 per person *first hour*
\$11 per person *each additional hour*

Includes House, Choice & Premium Spirits, House Wine, Domestic Beer, Premium Beer,
Coca-Cola Products, Nicolet Bottled Water

BEER, WINE & SODA

\$13 per person *first hour*
\$9 per person *each additional hour*

House Wine, Domestic Beer, Premium Beer, Coca-Cola Products, Nicolet Bottled Water

À LA CARTE

HOUSE **\$7 per drink** *hosted*
\$8 per drink *cash*

Vodka

La Crosse Distillery Fieldnotes
New Amsterdam

Gin

New Amsterdam

Rum

Bacardi Superior
Captain Morgan Original Spiced
Malibu Coconut

Whiskey

Crown Royal
Crown Royal Apple

Bourbon

Evan Williams

Scotch

Dewars White Label

Brandy

Korbel

Tequila

Camarena Silver

Liqueur

Southern Comfort
Disaronno

CHOICE **\$8 per drink** *hosted*
\$9 per drink *cash*

Vodka

Tito's

Gin

Tanqueray

Whiskey

Jack Daniel's

Bourbon

Bulliet

Scotch

Johnnie Walker Black

Brandy

Copper & Kings

Tequila

Espolon

Liqueur

La Crosse Distillery Downtown
Toodeloo Rock & Rye

Includes House Spirits

PREMIUM **\$10 per drink** *hosted*
\$11 per drink *cash*

Vodka

Grey Goose

Gin

Hendricks

Whiskey

Jameson
Whistle Pig Rye

Bourbon

Makers Mark

Scotch

Glenlivet 12 Year

Tequila

Patron Silver

Liqueur

Hennessy

Includes House & Choice Spirits

From the Bar

HOUSE WINES

\$6 per drink *hosted*

\$7 per drink *cash*

Chardonnay, Cabernet Sauvignon, Merlot, Moscato,
Pinot Grigio, Pinot Noir, Sauvignon Blanc

DOMESTIC BEERS

\$5 per drink *hosted*

\$6 per drink *cash*

Miller Lite, Coors Light, Coors Edge

PREMIUM BEERS

\$7 per drink *hosted*

\$8 per drink *cash*

Blue Moon Belgian White, New Glarus Spotted Cow,
Leinenkugel's Seasonal, Stella Artois, Terrapin IPA,
Vizzy Hard Seltzer

SOFT DRINKS

Coca-Cola Products

\$4 per 12oz can

Nicolet Bottled Water

\$3 per 20oz bottle

DRAFT KEGS

House

\$350 per

Miller Lite, Coors Light

Premium

\$450 per

Specialty Bar Packages

Staffed Bars will incur a \$120 Charge per Bartender.

We require One (1) Bartender for every 50 Guaranteed Guests.

CRAFT COCKTAIL PACKAGE

\$13 per person *first hour*

\$8 per drink *each add'l hour*

Greyhounds, Mules, Mojitos, Palomas,
Muddled Old Fashioneds, Couple's Signature

ULTIMATE MIMOSA PACKAGE

\$10 per person *first hour*

\$7 per drink *each add'l hour*

Champagne, Triple Sec, Garnishes
Select two: Orange Juice, Cranberry Juice, Peach Puree
or Raspberry Lemonade

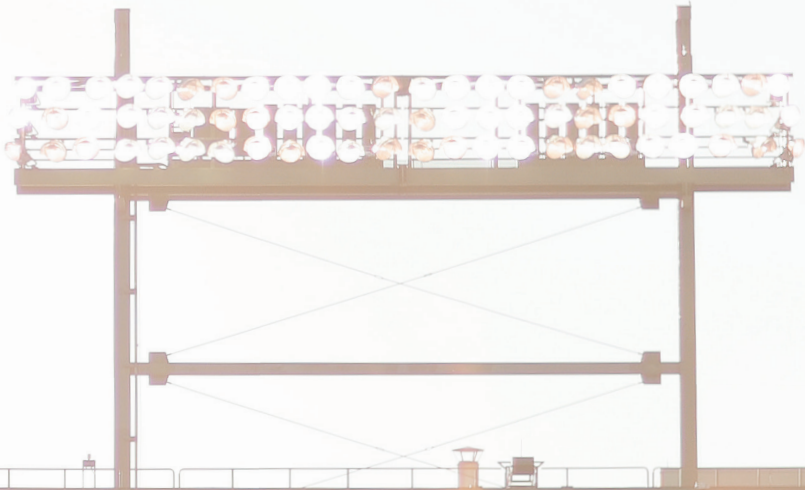
Add Additional Juices \$1 per person, per selection

Special Beverage Requests and Full Wine List

Ask your Coordinator about details.

Thank You!





DAVE ROBINSON
1963-72

FORREST GREGG
1956, 1958-70

MIKE MICHALSKE
1929-35, 1937

WILLIE WOOD
1960-71



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