

LAMBEAU FIELD

# *Catering Menu*



# Table of Contents

THINGS TO KNOW.....	3
BREAKFAST.....	5-8
BREAKS & BEVERAGES.....	10-11
PLATED LUNCH.....	13-14
LUNCH TABLES (BUFFET).....	16-18
COLD RECEPTION BOARDS.....	20
HOT RECEPTION BOARDS.....	21
COLD RECEPTION HORS D'OEUVRES.....	22
HOT RECEPTION HORS D'OEUVRES.....	23
RECEPTION STATIONS & BUTCHER BLOCK.....	24-25
LATE NIGHT SNACKS.....	26
PLATED DINNER.....	28-30
KIDS MENU.....	31
DINNER TABLES (BUFFET).....	34-35
DESSERTS.....	37
OUTSIDE VENDOR FEE.....	38
FROM THE BAR.....	40-41

# Things to Know

## BEVERAGE SERVICE

- No liquor, beer, or wine may be brought in from outside sources.
- Lambeau Field is a cashless facility. All “cash basis” bar sales will need to be settled with credit/debit card payment methods.

## FOOD SERVICE

- All food and beverage consumed on the premises must be purchased through the venue.
- No remaining food and beverage shall be taken from the premises.

## MEAL GUARANTEES

- Guarantees for food and beverage are required for the number of people attending your event by 11:00 a.m. seven (7) business days prior to your event date. This number will be considered a guaranteed number for attendance, not subject to reduction.
- Dietary Restrictions: Please remember to include any dietary restrictions with your guaranteed attendance.
- Client agrees that if the number of people attending exceeds the Final Guarantee, Client will be subject to an additional charge through a Post Guarantee Rush Fee.

## POST GUARANTEE RUSH FEE:

Client agrees that any food or guest additions after the Final Guarantee due date will result in a 30% rush fee being applied to the increased food quantity order. Pending availability of additions requested.

## ADMINISTRATIVE CHARGE AND SALES TAX

In addition to charges for food and beverages (both alcoholic and non-alcoholic) associated with the event, an Administrative Charge of 22% will be applied. This charge is subject to the 5.5% Wisconsin state sales tax. Please note that no portion of the Administrative Charge is distributed to employees.

# Breakfast



# Continental Breakfast

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

## EXECUTIVE BREAKFAST **\$14.50 per person**

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

## SUNRISE BREAKFAST **\$19 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 **\$21 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*

# Breakfast Tables

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

## FRESH START TABLE

**\$22 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

**\$25 per person**

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

## ACTION BRUNCH

**\$34 per person**

*\$100 Charge per Chef Required. We Require One (1) Chefs for every 50 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*  
Pre-Carved 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*

# Breakfast Table Enhancements

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

**BUILD-YOUR-OWN PARFAIT STATION** **\$6.50 per person**

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

**FRENCH TOAST AND PANCAKE STATION** **\$8.50 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 50 Guaranteed Guests.*

**OMELET STATION** **\$12.50 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 50 Guaranteed Guests.*

**BREAKFAST CARVERY (DF, GF)**

Smoked Ham **\$10.50 per person**

Prime Rib **\$15.50 per person**

Roasted Tenderloin **\$20 per person**

*\$100 Charge per Chef Required. We Require One (1) Chef for every 50 Guaranteed Guests.*

# Morning à la Carte & Customizations

## BAKERY BY THE DOZEN

Petite Danishes	\$26
Petite Muffins	\$26
Croissants <i>with Butter, Fruit Preserves</i>	\$44.50
Assorted Bagels <i>with Cream Cheese, Butter, Fruit Preserves</i>	\$41.50
Fresh-baked Jumbo Cookies	\$43.50
Fresh-baked Regular Cookies	\$26
Assorted Brownies	\$45.50
Assorted Dessert Bars	\$45.50
Pre-Packaged Brownies (GF)	\$45.50
Pre-Packaged Chocolate Chip Cookies	\$45.50

## SNACKS

Whole Fresh Fruit	\$24 per dozen
Assorted Granola Bars	\$28 per dozen
Fruit & Berry Board, Yogurt Dip	\$6.50 per person
Individual Yogurts	\$3.50 each
Assorted Greek Yogurts	\$5.50 each
Yogurt Parfait <i>Vanilla Yogurt, Berries, Granola</i>	\$5.50 each

## CROISSANT BREAKFAST SANDWICHES

**\$64 per dozen**

- Select one: Egg & Cheese  
 Egg, Cheese & Sausage  
 Egg, Cheese & Bacon

## ENGLISH MUFFIN BREAKFAST SANDWICHES

**\$59 per dozen**

- Select one: Egg & Cheese  
 Egg, Cheese & Sausage  
 Egg, Cheese & Bacon

For orders of three dozen or more breakfast sandwiches, two sandwich options can be selected.

**Add Additional Beverages**  
 See Page 11 for Selections

# *Breaks & Beverages*



# One-Hour Specialty Themed Breaks

**COOKIES & MILK\* (V)** **\$10.50 per person**  
Assorted Fresh-baked Jumbo Cookies (N)  
2% & Chocolate Milk

**SPA** **\$12.50 per person**  
Seasonal Fruit & Berry Board (DF, GF, V)  
Assorted Yogurts (GF, V)  
Granola Bars (DF, N, V)

**TIME OUT** **\$14 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** **\$14.50 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)** **\$14.50 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) **\$7.50 per person**  
Lobster (DF, GF) **Market Price\*\***

**SALTY SNACKS**  
*Recommend 1 lb per every five (5) Guaranteed Guests*  
Snack Mix **\$20 per pound**  
Kettle Chips **\$20 per pound**

# Beverages

## HALF-DAY SERVICE (Limit 5 hours)

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

**\$12 per person**

## FULL-DAY SERVICE (5+ hours)

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

**\$20 per person**

### COLD BEVERAGES

Assorted Coca-Cola Products <i>Coke, Diet Coke, Sprite</i>	<b>\$4 per 12 oz can</b>
Nicolet Bottled Water	<b>\$4 per 20 oz bottle</b>
Mini Water Bottles	<b>\$2 per bottle</b>
Sparkling Water <i>Assorted Flavors</i>	<b>\$6 per 12 oz can</b>
Minute Maid Fruit Juices* <i>Apple, Orange</i>	<b>\$50 per dozen 12 oz bottles</b>
Milk Chugs* <i>2%, Chocolate</i>	<b>\$50 per dozen 12 oz bottles</b>
Fresh-brewed Iced Tea	<b>\$31 per gallon</b>
Lemonade	<b>\$31 per gallon</b>
Fruit Punch	<b>\$31 per gallon</b>

### HOT BEVERAGES

Fresh-brewed Regular Coffee & Decaffeinated Coffee <i>Half &amp; Half, Flavored Creamers, Sugar, Sugar Alternatives</i>	<b>\$41 per gallon</b>
Herbal Teas	<b>\$2 per bag</b>
Hot Chocolate	<b>\$31 per gallon</b>
Hot Apple Cider	<b>\$2 per packet</b>
Hot Chocolate	<b>\$2 per packet</b>
Keurig Coffee Station (for groups of 20 or less) <i>Assorted Coffees, Hot Chocolate</i>	<b>\$4 per K-Cup</b>

### WATER STATIONS

0-50 Guaranteed Guests	<b>\$75</b>
51-100 Guaranteed Guests	<b>\$125</b>
101-500 Guaranteed Guests	<b>\$425</b>
501+ Guaranteed Guests	<b>\$925</b>

### INFUSED WATER STATIONS

0-50 Guaranteed Guests	<b>\$100</b>
51-100 Guaranteed Guests	<b>\$150</b>
101+ Guaranteed Guests	<b>\$450</b>

- |                                     |   |
|-------------------------------------|---|
| • <i>Cucumber and Lime</i>          | • <i>Grapefruit and Orange</i>              |
| • <i>Watermelon and Strawberry</i>  | • <i>Orange and Rosemary</i>                |
| • <i>Watermelon and Cucumber</i>    | • <i>Pineapple and Lemon</i>                |
| • <i>Strawberry, Lime and Basil</i> | • <i>Raspberry, Strawberry and Cucumber</i> |
| • <i>Grapefruit and Rosemary</i>    | • <i>Lemon and Blueberry</i>                |

# Lunch



# Cold Plated Lunch

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

## CHICKEN COBB SALAD (GF)

**\$22 per person**

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

## TURKEY BACON WRAP

**\$22 per person**

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

## CHICKEN CAESAR WRAP

**\$21 per person**

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

## PORTOBELLO MUSHROOM WRAP (Vegan)

**\$20 per person**

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

## CHICKEN SALAD CROISSANT (N)

**\$21 per person**

Cranberry Pecan Chicken Salad, Field Greens, Fresh Croissant

## TURKEY CLUB

**\$22 per person**

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

## ITALIAN ROLL

**\$21 per person**

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

## CHICAGO-STYLE ROAST BEEF

**\$22 per person**

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

## SUGAR-CURED HAM PRETZEL ROLL

**\$21 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.  
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 \$3.50 per person**

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

### GREENS AND GRAINS SALAD (V)

**add \$4.50 per person**

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

## ENTRÉE COURSE

### LASAGNA ROLL UP (V)

**\$25 per person**

Lasagna Roll Up, Braised Spinach, Tomato Vodka Cream Sauce

### LEMON ROSEMARY CHICKEN (GF)

**\$31 per person**

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

### CHICKEN PUTTANESCA

**\$31 per person**

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

### SALMON (GF)

**\$32 per person**

Seared Salmon, Roasted Garlic Cream Sauce *with Wild Rice*

### DOOR COUNTY CHERRY PORK CHOP (GF) **\$32 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**

# Lunch Tables



# Lunch Tables

## LAMBEAU FIELD PICNIC TABLE

Two sandwich choices      \$30 per person  
Three sandwich choices      \$36.50 per person

## SANDWICH SELECTIONS *Served with 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

## 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

## SOUP      **Add \$5.50 per person, per selection**

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

### 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

## COLD SELECTIONS **Select one:**

### PASTA SALAD (V)

### POTATO SALAD (DF, GF, V)

## DESSERT

### CHEF'S CHOICE DESSERT

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

# Lunch Tables

## TRAINING CAMP TABLE

\$30 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*  
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 \$3 per person**  
**Add:** Bacon (DF, GF) **add \$3.50 per person**  
**Add:** Garden Salad (DF, GF, Vegan) **add \$3.50 per person**  
*Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette*  
**Add:** Pack 'N Cheese (V) **add \$4.50 per person**  
**Sub:** Pretzel Buns for Traditional Brat & Burger Buns **add \$2.50 per person**  
**Add:** Gluten-Free Buns **add \$4 per person**  
**Add:** Beyond Burgers (Vegan, DF, V) **add \$11 per person**

## GREEN BAY CHICKEN TABLE

\$30 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:** Garden Salad (DF, GF, Vegan) **add \$3.50 per person**  
*Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette*  
**Add:** Pack 'N Cheese (V) **add \$4.50 per person**

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

LUNCH TABLES MAY BE SERVED BETWEEN 11AM-3PM.  
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

\$31 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 \$7.50 per person

## BACKYARD BBQ TABLE

\$33 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 King's Hawaiian® Rolls

BBQ Chicken (DF, GF)

Chef's Choice Dessert

### UPGRADE YOUR BACKYARD BBQ TABLE

**Add:** Garden Salad (DF, GF, Vegan)

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

add \$3.50 per person

**Sub:** House-smoked Brisket (DF, GF)

*with Cornbread Muffins for BBQ Pulled Pork*

add \$5.50 per person

## STEAKHOUSE TABLE

\$41.50 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 \$3 per person

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

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

add \$6.50 per person

# Reception



# Cold Reception Boards

The following selections all serve approximately 50 guests

<b>CRUDITÉ (DF, GF, Vegan)</b> Assortment of Fresh-cut Seasonal Vegetables with Ranch Dip	<b>\$270 per board</b>
<b>FRUIT &amp; BERRY (DF, GF, Vegan)</b> Seasonal Sliced Fresh Fruits, Berries with Yogurt Dip	<b>\$295 per board</b>
<b>SMOKED SALMON (DF, GF)</b> Smoked In-house, Chopped Egg, Red Onion, Capers, other Traditional Toppings with Gourmet Crackers, Lahvosh, Crostini	<b>\$295 per board</b>
<b>ARTISAN CHEESE &amp; CHARCUTERIE (GF)</b> Assorted Fine Cheeses, Cold Meats, Seasonal Fresh Fruit Garnish with Gourmet Crackers, Lahvosh, Crostini	<b>\$350 per board</b>
<b>ANTIPASTO</b> 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) with Gourmet Crackers, Lahvosh, Crostini	<b>\$310 per board</b>
<b>SHRIMP COCKTAIL (DF, GF)</b> 100 Jumbo Shrimp with Cocktail Sauce, Lemon Wedges	<b>\$410 per board</b>
<b>GRILLED VEGETABLE</b> Herb-marinated Grilled Seasonal Vegetables, Marinated Olives & Tomatoes, Hummus, Chimichurri, Boursin Cheese Sauce, Grilled Naan, Grilled Focaccia	<b>\$205 per board</b>

# Hot Reception Boards

The following selections all serve approximately 50 guests

<b>SPINACH &amp; ARTICHOKE DIP (GF, V)</b> <i>with Tortilla Chips, Celery, Carrots</i>	<b>\$215 per order</b>
<b>CHORIZO QUESO DIP (GF)</b> <i>with Tortilla Chips</i>	<b>\$215 per order</b>
<b>BUFFALO CHICKEN DIP (GF)</b> <i>with Tortilla Chips, Celery</i>	<b>\$215 per order</b>
<b>PULLED PORK SLIDERS</b> BBQ Pulled Pork (DF, GF) <i>with King's Hawaiian® Slider Rolls</i>	<b>\$245 per order</b>
<b>MINI BRATS</b> Mini Johnsonville® Brats (DF, GF) <i>with Buns, Sauerkraut, Beer Brat Mustard, Ketchup, Mustard</i>	<b>\$270 per order</b>
<b>BEEF SLAMMERS</b> Mini Festy Burgers, Cheddar, Caramelized Onions <i>with Slider Buns, Ketchup, Mustard</i>	<b>\$295 per order</b>

# Cold Reception Hors d'oeuvres

The following selections all contain 50 pieces

## VEGETARIAN

Mozzarella, Tomato Jam, Aged Balsamic Crostini (V)	\$135 per order
Caprese Skewers (GF, V) <i>with Balsamic Glaze</i>	\$155 per order
Antipasto Skewers (GF, V)	\$175 per order
<i>Olives, Artichokes, Fresh Mozzarella, Tomatoes</i>	

## BEEF, CHICKEN, PORK

Classic Deviled Eggs (GF)	\$135 per order
Prosciutto & Basil-wrapped Fresh Mozzarella (GF)	\$150 per order
BLT Cheese Puffs	\$170 per order
Roasted Tenderloin Crostini <i>with Garlic Aioli, Rosemary, Roasted Tomato</i>	\$245 per order

## SEAFOOD

Togarashi-seared Ahi Tuna Wonton Chip (N) <i>with Asian Slaw, Chili Mayo</i>	\$245 per order
Shrimp Ceviche Shooters (DF, GF)	\$270 per order
Mini Lobster Rolls	Market Price*

## SWEETS

Assorted Mini Mousse Shooters (GF, V) <i>White Chocolate, Dark Chocolate, Lemon</i>	\$160 per order
Bite-size Desserts (N, V) <i>Mini Dessert Bars, Cheesecakes, Mini Chocolate Eclairs</i>	\$160 per order
Assorted Mini Parfaits (N, V) <i>Strawberry Shortcake, Tuxedo Truffle Mousse, Carrot Cake</i>	\$190 per order

# Hot Reception Hors d'oeuvres

The following selections all contain 50 pieces

## VEGETARIAN

Mini Grilled Cheese (V)	\$140 per order
Toasted Cheese Ravioli (V) <i>with Marinara Sauce</i>	\$145 per order
Vegetable Spring Roll (DF, V) <i>with Ginger Soy Sauce</i>	\$170 per order
Pack 'N Cheese (V)	\$170 per order
Fontina-stuffed Arancini (V) <i>with Romesco, Shaved Grana Padano</i>	\$180 per order

## CHICKEN

Chicken Parmesan Meatballs <i>with Marinara Sauce</i>	\$135 per order
Chicken Wings (DF, GF) <i>tossed in Buffalo Sauce or BBQ Sauce with Ranch, Bleu Cheese, Celery, Carrots</i>	\$145 per order
Chicken Pot Stickers (DF) <i>with Wasabi Soy Sauce</i>	\$145 per order
Blackened Chicken and Pineapple Quesadillas (DF, GF)	\$155 per order
Chili Lime Chicken Skewers (DF, GF) <i>with Sriracha Aioli</i>	\$190 per order
Chicken Tenders (DF) <i>with BBQ Sauce, Ranch Dressing</i>	\$200 per order
Gluten-Free Chicken Tenders (DF) <i>with BBQ Sauce, Ranch Dressing</i>	\$260 per order

## BEEF & PORK

Swedish Meatballs	\$140 per order
BBQ Meatballs	\$140 per order
Pork Pot Stickers (DF) <i>with Wasabi Soy Sauce</i>	\$145 per order
Sausage & Cheese-stuffed Mushrooms Caps (GF)	\$155 per order
Beef Yakitori (DF, GF) <i>with Chili Mayo</i>	\$235 per order

## SEAFOOD

Coconut Shrimp (DF, N) <i>with Mae Ploy Sauce</i>	\$175 per order
Crab-stuffed Mushroom Caps	\$230 per order
Mini Crab Cakes (DF) <i>with Creole Remoulade</i>	\$215 per order
Bacon-wrapped Scallops (DF, GF)	Market Price*

# Reception Stations

90-minute service recommended

## MASHED POTATO BAR

**\$8.50 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

**\$15.50 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

**\$18 per person**

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

## PACK 'N CHEESE MADNESS

**\$20 per person**

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

## NACHO BAR

**\$20 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

**\$21 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.  
Minimum 20 Guaranteed Guests.

**BEEF** *Includes: Caramelized Onions, Au Jus, Horseradish Cream, Fresh-baked Rolls with Butter*

**ROASTED SIRLOIN (DF, GF)** **\$18 per person**

**PRIME RIB (DF, GF)** **\$20 per person**

**ROASTED TENDERLOIN (DF, GF)** **\$27 per person**

**PORK** *Includes: Natural Pork Demi-glace, Fresh-baked Rolls with Butter*

**HERB-CRUSTED RACK OF PORK (DF, GF)** **\$15 per person**

**HERB-ROASTED PORK LOIN (DF, GF)** **\$13 per person**

**POULTRY** *Includes: Cranberry Chutney, Fresh-baked Rolls with Butter*

**ROASTED TURKEY BREAST (DF, GF)** **\$13 per person**

# Late Night Snacks

## Light

### KETTLE CHIPS & FRENCH ONION DIP

*(single order includes: 32 oz. Chips, 16 oz Dip)*

\$52 per order

### CHILLED BEER CHEESE DIP & PRETZEL TWISTS

*(single order includes: 32 oz. Pretzels, 16 oz Dip)*

\$52 per order

### SNACK MIX

*Recommend 1 lb. per every 5 Guaranteed Guests*

\$20 per pound

## Heavy

### ARTISAN PIZZA

14" Chef's Choice Toppings  
*(minimum order of 10 pizzas)*

\$22 per pizza

### CHICKEN TENDERS (DF)

*with BBQ Sauce, Ranch Dressing*

\$200 per order

### GLUTEN-FREE CHICKEN TENDERS (DF)

*with BBQ Sauce, Ranch Dressing*

\$260 per order

### BEEF SLAMMERS

Mini Festy Burgers, Cheddar, Caramelized Onions  
*with Slider Buns, Ketchup, Mustard*

\$295 per order

### MINI BRATS

Mini Johnsonville® Brats  
*with Buns, Sauerkraut, Beer Brat Mustard, Ketchup, Mustard*

\$270 per order

### WARM PRETZEL BITES WITH NACHO CHEESE SAUCE

\$160 per order

## Sweets

### FRESH-BAKED REGULAR COOKIES

\$26 per dozen

### FRESH-BAKED JUMBO COOKIES

\$43.50 per dozen

### PRE-PACKAGED BROWNIES (GF)

\$45.50 per dozen

### PRE-PACKAGED CHOCOLATE CHIP COOKIES

\$45.50 per dozen

# Dinner



# Two-Course Plated Dinner

Unless otherwise noted, all Two-Course Plated Dinner selections on Pages 28-30 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 \$3.50 per person**

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

### GREENS AND GRAINS SALAD (V)

**add \$4.50 per person**

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

## CHICKEN ENTRÉES

### LEMON ROSEMARY CHICKEN (GF, DF)

**\$30 per person**

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

### CHICKEN PUTTANESCA

**\$31 per person**

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

### CHICKEN PICCATA (GF)

**\$31 per person**

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

### CHICKEN MARSALA (DF, GF)

**\$31 per person**

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

### SPINACH & ARTICHOKE-STUFFED CHICKEN BREAST

**\$32 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**

# Two-Course Plated Dinner

## BEEF ENTRÉES

<b>GRILLED MANHATTAN STRIP (GF)</b> Grilled Manhattan Strip Loin, Mushroom Demi-glace <i>with Garlic Whipped Yukon Gold Potatoes</i>	<b>\$45.50 per person</b>
<b>BRAISED SHORT RIB (GF)</b> 8oz Red Wine-braised Short Rib, Cipollini Onions, Shiitake Mushrooms <i>with Garlic Whipped Yukon Gold Potatoes</i>	<b>\$47.50 per person</b>
<b>FILET (GF)</b> Hand-cut 8oz Filet, Cognac Demi-glace <i>with Garlic Whipped Yukon Gold Potatoes</i>	<b>\$58 per person</b>

## FISH & SHELLFISH ENTRÉES

<b>BROWN BUTTER-CRUSTED COD</b> 8oz Brown Butter-crusting Cod, Lemon Caper Butter Sauce <i>with Wild Rice</i>	<b>\$43.50 per person</b>
<b>SALMON (GF)</b> Seared Salmon, Roasted Garlic Cream Sauce <i>with Wild Rice</i>	<b>\$41.50 per person</b>
<b>MAHI-MAHI</b> Grilled Mahi-Mahi, Citrus Cream Sauce <i>with Wild Rice</i>	<b>\$41.50 per person</b>
<b>BACON-WRAPPED SCALLOPS (GF)</b> Seared Bacon-wrapped Scallops, Garlic Basil Butter <i>with Roasted Red Pepper Risotto</i>	<b>Market Price*</b>

## VEGETARIAN & VEGAN ENTRÉES

<b>WILD MUSHROOM RAVIOLI (V)</b> Wild Mushroom-filled Pasta, Sautéed Vegetables, Parmesan Cream Sauce <i>Vegetarian Only</i> <i>No Chef's Choice Vegetable</i>	<b>\$31 per person</b>
<b>GRILLED PORTOBELLO MUSHROOM (GF, V)</b> Grilled Portobello Mushroom Cap, Butternut Squash Purée with Toasted Farro <i>Chef's Choice Vegetable</i>	<b>\$31 per person</b>

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

# Two-Course Plated Dinner

## PASTA ENTRÉES

**BUTTERNUT SQUASH RAVIOLI (V)** \$30 per person  
Butternut Squash-filled Pasta, Brown Butter & Sage Sauce,  
Chef's Choice Vegetable

**CHEESE-STUFFED RAVIOLI** \$32 per person  
Pasta filled with Cheeses, Short Rib Bolognese Sauce,  
Chef's Choice Vegetable

## 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, DF)** \$46.50 per person  
French-cut Chicken Breast, Lemon Rosemary Jus  
*with Herb-roasted Potatoes*

**CHICKEN PICCATA & CHOICE FILET (GF)** \$47.50 per person  
French-cut Herb-seared Chicken Breast, Lemon Caper Sauce  
*with Garlic Whipped Yukon Gold Potatoes*

**SALMON & CHOICE FILET (GF)** \$58 per person  
Seared Salmon, Roasted Garlic Cream Sauce *with Wild Rice*

**MAHI-MAHI & CHOICE FILET (GF)** \$59 per person  
Grilled Mahi-Mahi, Citrus Cream Sauce *with Wild Rice*

**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

\*PRICE WILL BE PROVIDED 10-BUSINESS DAYS PRIOR TO YOUR EVENT.  
PLATED DINNERS MAY BE SERVED BETWEEN 5PM-9PM.  
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.

# Kids Menu

All plated kid's meals are served with French Fries.

<b>HOT DOG</b>	<b>\$8.50 per person</b>
<b>PACK 'N CHEESE</b>	<b>\$10.50 per person</b>
<b>CHEESEBURGER</b>	<b>\$12.50 per person</b>
<b>CHICKEN TENDERS WITH RANCH DRESSING</b>	<b>\$12.50 per person</b>
<b>Limit one (1) selection:</b>	
<b>Add: Salad course to any Kid's Meal</b>	<b>add \$3.50 per person</b>

## LUNCH AND DINNER TABLE (BUFFET) PRICING

Kids 4-12 years – ½ Price

Kids 3 years and Under – No Charge



# *Dinner Tables*



# Dinner Tables

All Dinner Table selections on pages 34-35 are served with: Fresh-brewed Regular Coffee  
(Decaffeinated Coffee upon request)

## TAILGATE DINNER TABLE

**\$41.50 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 \$3 per person**  
**Add:** Bacon (DF, GF) **add \$3.50 per person**  
**Add:** Garden Salad (DF, GF, Vegan) **add \$3.50 per person**  
*Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette*  
**Sub:** Pretzel Buns for Traditional Brat & Burger Buns **add \$2.50 per person**  
**Add:** Gluten-Free Buns (GF, DF) **add \$4 per person**  
**Add:** Beyond Burger (Vegan, DF, V) **add \$11 per person**

## SMOKEHOUSE BBQ DINNER TABLE

**\$46.50 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 King's Hawaiian® Rolls*  
BBQ Smoked Brisket (DF, GF)  
BBQ Chicken (DF, GF)  
Chef's Choice Dessert

### UPGRADE YOUR SMOKEHOUSE BBQ DINNER TABLE

**Add:** Garden Salad (DF, GF, Vegan) **add \$3.50 per person**  
*Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette*  
**Sub:** Yukon Gold Whipped Potatoes (GF, V) for Potato Salad **add \$3.50 per person**  
**Sub:** Baked Potato Bar (GF) for Potato Salad **add \$6.50 per person**  
*Toppings: Bacon Bits, Shredded Cheddar, Sour Cream, Scallions*

# Dinner Tables

## ROTISSERIE DINNER TABLE

**\$47.50 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 \$10.50 per person**

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

**add \$6.50 per person**

## STEAK IN THE GAME TABLE

**\$53 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*  
Fresh-baked Rolls (V) *with Butter*  
Chef's Choice Dessert

## UPGRADE YOUR STEAK IN THE GAME TABLE

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

**add \$3 per person**

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

**add \$6.50 per person**

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

DINNER TABLES MAY BE SERVED BETWEEN 5PM-9PM.  
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.

# Desserts



# Desserts

Desserts may be paired with any Plated Lunch and Dinner options.

<b>CHOCOLATE CAKE (V)</b> Layers of Rich Chocolate Cake, Berry Garnish	<b>\$9 per person</b>
<b>CARROT CAKE (N, V)</b> Layered with Cream Cheese Frosting & Nuts	<b>\$9 per person</b>
<b>CHEESECAKE (V)</b> Silky Vanilla Bean, Berries	<b>\$9 per person</b>
<b>BLUEBERRY WHITE CHOCOLATE CHEESECAKE (V)</b> White Chocolate Cheesecake, Blueberry Compote, Berry Garnish	<b>\$9 per person</b>
<b>SALTED CARAMEL CHEESECAKE (V)</b> Vanilla Cheesecake, Salted Caramel, Berry Garnish	<b>\$9 per person</b>
<b>BERRIES &amp; CREAM (GF, V)</b> Fresh Seasonal Berries, House-made Whipped Cream	<b>\$9 per person</b>
<b>FLOURLESS CHOCOLATE TORTE (V)</b> Rich Chocolate Torte, Berry Garnish	<b>\$9 per person</b>

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

# Dessert Stations

90-minute service recommended.

<b>FROZEN TUNDRA BAR</b> Ice Cream <i>Toppings: Fresh Fruit, Nuts, Sprinkles, Hot Fudge, Fresh Whipped Cream, Other Assorted Toppings</i> <i>\$100 Charge per Attendant Required. We Require One (1) Attendant for every 50 Guaranteed Guests.</i>	<b>\$11 per person</b>
<b>CHEESECAKE BAR</b> Assorted Cheesecake <i>Toppings: Strawberry Sauce, Chocolate Sauce, Assorted Crushed Nuts, Chocolate Chips, Whipped Cream</i>	<b>\$13 per person</b>
<b>PETITE DESSERT STATION</b> Assorted Mini Cheesecakes, Rice Krispies® Treats, Mini Cream Puffs, Mini Eclairs, French Macarons, Seasonal Fresh Fruit & Berries	<b>\$17 per person</b>
<b>SARA'S GELATO</b> Ask your coordinator about options available and pricing.	

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

**\$2.50 per person**

# Outside Vendor Fee

Clients can use an outside licensed vendor for an approved specialty item. Approval will need to be requested no later than ten (10) business days prior to your event date. A \$2.00 per person fee will be assessed per the final guaranteed attendance.

For anniversary, wedding, birthday or retirement events that bring in an approved specialty item, the fees listed below will apply per the final guaranteed attendance. All fees are subject to sales tax.

<b>1-25 people</b>	<b>\$50</b>	<b>251-300 people</b>	<b>\$120</b>
<b>26-150 people</b>	<b>\$65</b>	<b>351-500 people</b>	<b>\$170</b>
<b>151-250 people</b>	<b>\$95</b>	<b>Over 500 people</b>	<b>\$220</b>

# *From the Bar*



# From the Bar

Staffed Bars will incur a \$125 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

## A' 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*

# Beer, Wine & Soda

**HOUSE WINES**                      **\$6 per drink** *hosted*  
   **\$7 per drink** *cash*

Chardonnay, Cabernet Sauvignon, Moscato,  
Riesling, Red Blend, Prairie Fume

**DOMESTIC BEERS**                **\$6 per drink** *hosted*  
   **\$7 per drink** *cash*

Miller Lite, Coors Light

**NON-ALCOHOLIC BEER**        **\$5 per drink** *hosted*  
   **\$6 per drink** *cash*

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            **\$4 per 20oz bottle**

## DRAFT KEGS

**House**                                **\$350 per ½ barrel**  
    Miller Lite, Coors Light  
**Premium**                         **\$450 per ½ barrel**

# Specialty Bar Packages

Staffed Bars will incur a \$125 Charge per Bartender.  
We require One (1) Bartender for every 50 Guaranteed Guests.

**CRAFT COCKTAIL**                **\$13 per person** *first hour*  
**PACKAGE**                            **\$8 per drink** *each add'l hour*

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

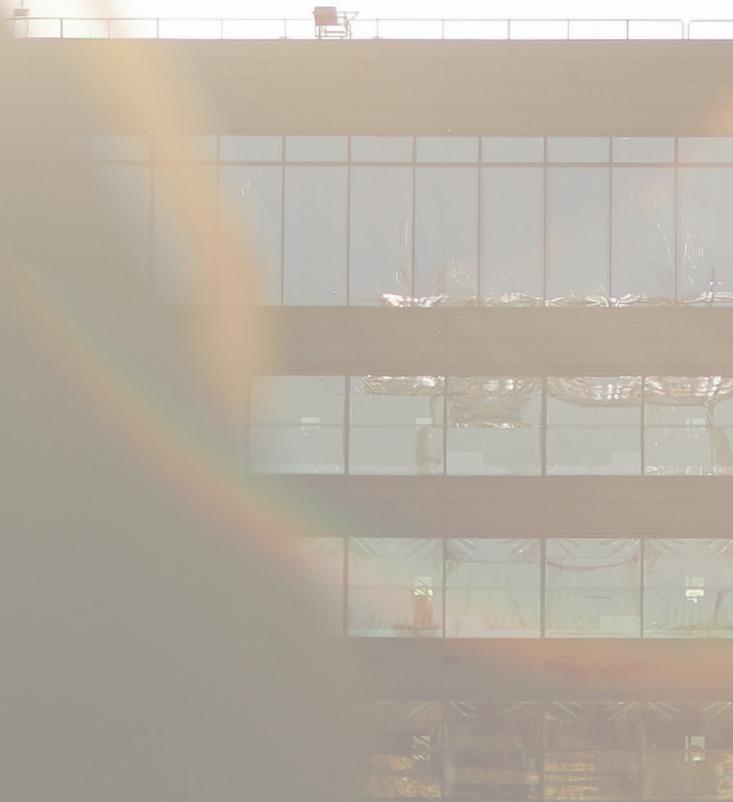
**ULTIMATE MIMOSA**            **\$10 per person** *first hour*  
**PACKAGE**                            **\$7 per drink** *each add'l hour*

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

**Add Additional Juices \$1 per person, per selection**

**FULL WINE LIST IS AVAILABLE UPON REQUEST**

*Thank You!*





DAVE ROBINSON  
1963-72

FORREST GREGG  
1956, 1958-70

MIKE MICHALSKE  
1929-35, 1937

WILLIE WOOD  
1960-71



920.569.7515  
PACKERS.COM