

LAMBEAU FIELD

Catering Menu



Breakfast



Continental Breakfast

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

EXECUTIVE BREAKFAST **\$14 per person**

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

SUNRISE BREAKFAST **\$18 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 **\$20 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 48 for Selections

Breakfast Tables

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

FRESH START TABLE

\$21 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

\$24 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

\$33 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 48 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 **\$15 per person**

Roasted Tenderloin **\$19 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 | \$25 |
| Petite Muffins | \$25 |
| Croissants <i>with Butter, Fruit Preserves</i> | \$43 |
| Assorted Bagels <i>with Cream Cheese, Butter, Fruit Preserves</i> | \$40 |
| Fresh-baked Jumbo Cookies | \$42 |
| Fresh-baked Regular Cookies | \$25 |
| Assorted Brownies | \$44 |
| Assorted Dessert Bars | \$44 |

SNACKS

| | |
|---|----------------|
| Whole Fresh Fruit | \$23 per dozen |
| Assorted Granola Bars | \$27 per dozen |
| Fruit & Berry Board, Yogurt Dip | \$6 per person |
| Individual Yogurts | \$3 each |
| Assorted Greek Yogurts | \$5 each |
| Yogurt Parfait <i>Vanilla Yogurt, Berries, Granola</i> | \$5 each |

CROISSANT BREAKFAST SANDWICHES

\$62 per dozen

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

ENGLISH MUFFIN BREAKFAST SANDWICHES

\$57 per dozen

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

Add Additional Beverages
See Page 11 for Selections

Mimosas
See Page 48 for Selections

Breaks & Beverages



One-Hour Specialty Themed Breaks

COOKIES & MILK* (V) **\$10 per person**
Assorted Fresh-baked Jumbo Cookies (N)
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 **\$14 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 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 per person**
Lobster (DF, GF) **Market Price****

SALTY SNACKS
Recommend 1 lb. per every five (5) Guaranteed Guests
Snack Mix **\$19 per pound**
House Kettle Chips **\$19 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> | \$4 per 12 oz. can |
| Nicolet Bottled Water | \$4 per 20 oz. bottle |
| Mini Water Bottles | \$2 per bottle |
| Sparkling Water <i>Assorted Flavors</i> | \$6 per 12 oz. can |
| Minute Maid Fruit Juices* <i>Apple, Orange</i> | \$50 per dozen 12 oz. bottles |
| Milk Chugs* <i>2%, Chocolate</i> | \$50 per dozen 12 oz. bottles |
| Fresh-brewed Iced Tea | \$31 per gallon |
| Lemonade | \$31 per gallon |
| Fruit Punch | \$31 per gallon |

HOT BEVERAGES

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

WATER STATIONS

| | |
|---------------------------|--------------|
| 0-50 Guaranteed Guests | \$75 |
| 51-100 Guaranteed Guests | \$125 |
| 101-500 Guaranteed Guests | \$425 |
| 501+ Guaranteed Guests | \$925 |

INFUSED WATER STATIONS

| | |
|--------------------------|--------------|
| 0-50 Guaranteed Guests | \$100 |
| 51-100 Guaranteed Guests | \$150 |
| 101+ Guaranteed Guests | \$450 |

- *Cucumber and Lime*
- *Watermelon and Strawberry*
- *Watermelon and Cucumber*
- *Strawberry, Lime and Basil*
- *Grapefruit and Rosemary*
- *Grapefruit and Orange*
- *Orange and Rosemary*
- *Pineapple and Lemon*
- *Raspberry, Strawberry and Cucumber*
- *Lemon and Blueberry*

Lunch



Cold Plated Lunch

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

CHICKEN COBB SALAD (GF)

\$21 per person

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

TURKEY BACON WRAP

\$21 per person

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

CHICKEN CAESAR WRAP

\$20 per person

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

PORTOBELLO MUSHROOM WRAP (Vegan)

\$19 per person

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

CHICKEN SALAD CROISSANT (N)

\$20 per person

Cranberry Pecan Chicken Salad, Field Greens, Fresh Croissant

TURKEY CLUB

\$21 per person

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

ITALIAN ROLL

\$20 per person

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

CHICAGO-STYLE ROAST BEEF

\$21 per person

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

SUGAR-CURED HAM PRETZEL ROLL

\$20 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 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)

\$24 per person

Lasagna Roll Up, Braised Spinach, Tomato Vodka Cream Sauce

LEMON ROSEMARY CHICKEN (GF)

\$30 per person

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

CHICKEN PUTTANESCA

\$30 per person

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

SALMON (GF)

\$31 per person

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

DOOR COUNTY CHERRY PORK CHOP (GF)

\$31 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

Kids Catering Menu

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

| | |
|--|---------------------------|
| HOT DOG | \$8 per person |
| PACK 'N CHEESE | \$10 per person |
| CHEESEBURGER | \$12 per person |
| CHICKEN TENDERS WITH RANCH DRESSING | \$12 per person |
| Limit one (1) selection: | |
| Add: Salad course to any Kid's Meal | add \$3 per person |

LUNCH AND DINNER TABLE (BUFFET) PRICING

Kids 4 years -12 years – ½ Price

Kids 3 years and Under – **No Charge**



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

SPECIALTY DESSERT OUTSIDE VENDOR FEE

You are able to use an outside licensed vendor for a specialty dessert or special occasion cake. Approval will need to be requested no later than ten (10) business days prior to your event date.

A \$3.00 per person fee will be assessed when a specialty dessert is being provided by an outside vendor.

The fee will be based on your guaranteed attendance. The fee is subject to a 22% administrative fee and 5.5% sales tax. The per person fee provides for the plating, serving, presentation, etc. of the dessert being provided.

If you are bringing in a special occasion cake from a licensed bakery, the following cake cutting fees will apply. For wedding groups only, the cake cutting fee will be waived if you are hosting your wedding reception on a Friday or Sunday.

CAKE CUTTING FEE FOR A GROUP OF:

| | |
|------------------------|--------------|
| 1-25 people | \$40 |
| 26-150 people | \$55 |
| 151-250 people | \$80 |
| 251-350 people | \$105 |
| 351-500 people | \$160 |
| Over 500 people | \$210 |

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

\$24 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 <i>Half & Half, Flavored Creamers, Sugar, Sugar Alternatives</i> | \$41 per gallon |
| Herbal Teas | \$2 per bag |
| Hot Chocolate | \$31 per gallon |
| Hot Apple Cider | \$2 per packet |
| Hot Chocolate | \$2 per packet |
| Keurig Coffee Station (for groups of 20 or less) <i>Assorted Coffees, Hot Chocolate</i> | \$4 per K-Cup |

COLD BEVERAGES

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

Lunch Tables



Lunch Tables

LAMBEAU FIELD PICNIC TABLE

Two sandwich choices \$29 per person
Three sandwich choices \$35 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

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 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

Add Additional Beverages
See Page 11 for Selections

Lunch Tables

TRAINING CAMP TABLE

\$29 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 \$2.50 per person**
Add: Bacon (DF, GF) **add \$3 per person**
Add: Garden Salad (DF, GF, Vegan) **add \$3 per person**
Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette
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

\$29 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**
Add: Garden Salad (DF, GF, Vegan) **add \$3 per person**
Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette

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

\$30 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

\$32 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

Add: Garden Salad (DF, GF, Vegan)

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

add \$3 per person

Sub: House-smoked Brisket (DF, GF)

with Cornbread Muffins for BBQ Pulled Pork

add \$5 per person

STEAKHOUSE TABLE

\$40 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 \$2.50 per person

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

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

add \$6 per person

Executive Luncheon

Only available for groups of 25 people or less

Two Sandwich Choices

\$42 per person

Served with Chef's Choice 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 with Ranch Dip | \$260 per board |
| FRUIT & BERRY (DF, GF, Vegan) Seasonal Sliced Fresh Fruits, Berries with Yogurt Dip | \$285 per board |
| SMOKED SALMON (DF, GF) Smoked In-house, Chopped Egg, Red Onion, Capers, other Traditional Toppings with Gourmet Crackers, Lahvosh, Crostini | \$285 per board |
| ARTISAN CHEESE & CHARCUTERIE (GF) Assorted Fine Cheeses, Cold Meats, Seasonal Fresh Fruit Garnish with Gourmet Crackers, Lahvosh, Crostini | \$340 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) with Gourmet Crackers, Lahvosh, Crostini | \$300 per board |
| SHRIMP COCKTAIL (DF, GF) 100 Jumbo Shrimp with Cocktail Sauce, Lemon Wedges | \$400 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> | \$210 per order |
| CHORIZO QUESO DIP (GF) <i>with Tortilla Chips</i> | \$210 per order |
| BUFFALO CHICKEN DIP (GF) <i>with Tortilla Chips, Celery</i> | \$210 per order |
| PULLED PORK SLIDERS BBQ Pulled Pork (DF, GF) <i>with Hawaiian Slider Rolls</i> | \$235 per order |
| MINI BRATS Mini Johnsonville® Brats (DF, GF) <i>with Buns, Sauerkraut, Beer Brat Mustard, Ketchup, Mustard</i> | \$260 per order |
| BEEF SLAMMERS Mini Festy Burgers, Cheddar, Caramelized Onions <i>with Slider Buns, Ketchup, Mustard</i> | \$285 per order |

Cold Reception Hors d'oeuvres

The following selections all contain 50 pieces

VEGETARIAN

| | |
|---|-----------------|
| Mozzarella, Tomato Jam, Aged Balsamic Crostini (V) | \$130 per order |
| Caprese Skewers (GF, V) <i>with Balsamic Glaze</i> | \$150 per order |
| Antipasto Skewers (GF, V) | \$170 per order |
| <i>Olives, Artichokes, Fresh Mozzarella, Tomatoes</i> | |

BEEF, CHICKEN, PORK

| | |
|--|-----------------|
| Classic Deviled Eggs (GF) | \$130 per order |
| Prosciutto & Basil-wrapped Fresh Mozzarella (GF) | \$145 per order |
| BLT Cheese Puffs | \$165 per order |
| Roasted Tenderloin Crostini <i>with Garlic Aioli, Rosemary, Roasted Tomato</i> | \$235 per order |

SEAFOOD

| | |
|--|-----------------|
| Togarashi-seared Ahi Tuna Wonton Chip (N) <i>with Asian Slaw, Chili Mayo</i> | \$235 per order |
| Shrimp Ceviche Shooters (DF, GF) | \$260 per order |
| Mini Lobster Rolls | Market Price* |

CONFECTIONS

| | |
|--|-----------------|
| Assorted Mini Mousse Shooters (GF, V) <i>White Chocolate, Dark Chocolate, Lemon</i> | \$155 per order |
| Bite-size Desserts (N, V) <i>Mini Dessert Bars & Cheesecakes, Mini Chocolate Eclairs</i> | \$155 per order |
| Assorted Mini Parfaits (N, V) <i>Strawberry Shortcake, Tuxedo Truffle Mousse, Carrot Cake</i> | \$185 per order |

Hot Reception Hors d'oeuvres

The following selections all contain 50 pieces

VEGETARIAN

| | |
|---|-----------------|
| Mini Grilled Cheese (V) | \$135 per order |
| Toasted Cheese Ravioli (V) <i>with Marinara Sauce</i> | \$140 per order |
| Vegetable Spring Roll (DF, V) <i>with Ginger Soy Sauce</i> | \$165 per order |
| Pack 'N Cheese (V) | \$165 per order |
| Fontina-stuffed Arancini (V) <i>with Romesco, Shaved Grana Padano</i> | \$175 per order |

CHICKEN

| | |
|--|-----------------|
| Chicken Parmesan Meatballs <i>with Marinara Sauce</i> | \$130 per order |
| Chicken Wings (DF, GF) <i>tossed in Buffalo Sauce or BBQ Sauce with Ranch, Bleu Cheese, Celery, Carrots</i> | \$140 per order |
| Chicken Pot Stickers (DF) <i>with Wasabi Soy Sauce</i> | \$140 per order |
| Blackened Chicken and Pineapple Quesadillas (DF, GF) | \$150 per order |
| Chili Lime Chicken Skewers (DF, GF) <i>with Sriracha Aioli</i> | \$185 per order |
| Chicken Tenders (DF) <i>with BBQ Sauce, Ranch Dressing</i> | \$195 per order |
| Gluten-Free Chicken Tenders (DF) <i>with BBQ Sauce, Ranch Dressing</i> | \$250 per order |

BEEF & PORK

| | |
|---|-----------------|
| Swedish Meatballs | \$135 per order |
| BBQ Meatballs | \$135 per order |
| Pork Pot Stickers (DF) <i>with Wasabi Soy Sauce</i> | \$140 per order |
| Sausage & Cheese-stuffed Mushrooms Caps (GF) | \$150 per order |
| Beef Yakitori (DF, GF) <i>with Chili Mayo</i> | \$225 per order |

SEAFOOD

| | |
|---|-----------------|
| Coconut Shrimp (DF, N) <i>with Mae Ploy Sauce</i> | \$170 per order |
| Crab-stuffed Mushroom Caps | \$220 per order |
| Mini Crab Cakes (DF) <i>with Creole Remoulade</i> | \$210 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

\$15 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

\$17 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
French Onion Dip (GF, V) *with Potato Chips*

PACK 'N CHEESE MADNESS

\$19 per person

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

NACHO BAR

\$19 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

\$20 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, Fresh-baked Rolls with Butter

ROASTED SIRLOIN (DF, GF) **\$17 per person**
Minimum 25 Guaranteed Guests

PRIME RIB (DF, GF) **\$19 per person**
Minimum 25 Guaranteed Guests

ROASTED TENDERLOIN (DF, GF) **\$26 per person**
Minimum 15 Guaranteed Guests

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

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

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

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

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

Champions Specialty Food Stations

HORS D'OEUVRES STATION

Artisan Board of Wisconsin Cheese Display, Garden Crudité, Assorted Dips & Spreads with Crostini

SALAD STATION

Baby Greens, Candied Walnuts, Dried Cranberries, Bleu Cheese, Shredded Carrots, English Cucumbers, Balsamic Vinaigrette

TWO CARVERY ACTION STATIONS

Chef Carved Aspen Ridge Sirloin with Bourbon Demi-glace, Horseradish Cream and Fresh-baked Dinner Rolls

Chef Carved Thyme Roasted Turkey Breast with Turkey Demi-glace, Cranberry Chutney and Freshly Baked Dinner Rolls

Sun-dried Cranberry Wild Rice Pilaf, Chef's Choice Seasonal Vegetable, Sea Salt and Rosemary Roasted New Potatoes

PASTA PRIMAVERA – ACTION STATION

Farfalle Pasta, Broccolini, San Marzano Tomatoes, Fresh Basil, Roasted Garlic, Pecorino Romano Cream

Add Shrimp or Chicken \$8 Per Person

DESSERT STATION

Chef's Choice of Miniature Cookies, Shooters, Cakes & Candies

\$65 Per Person
3 Chef Action Attendants \$100 Each

Champions Premier Specialty Stations

HORS D'OEUVRES STATION

Chef's Artisan Cheese and Charcuterie Display, Marinated Olives & Peppers, Dried Fruit & Nuts, Assorted Dips & Spreads with Crackers, Lahvosh and Crostini, Shrimp Cocktail Shooters

GOURMET SLIDER STATION

Mini Angus Burgers, Crab Cake Sliders, Assorted Mini Grilled Cheese: Bacon, Tomato and Mushroom Brie

SALAD STATION

Baby Greens, Candied Pecans, Sun-dried Cherries, Bleu Cheese, Shredded Carrots, Grape Tomatoes, Balsamic Vinaigrette

Chopped Romaine, Carrots, Cucumbers, Grape Tomatoes, Sweet Peppers, Buttermilk Ranch

ITALIA – ACTION STATION

Orecchiette Pasta, Marinara, Pecorino Cream, Shrimp, Chicken, Broccolini, Roasted Peppers, Sun-dried Tomatoes and Spinach with Garlic Bread Sticks

TWO CARVERY ACTION STATIONS

Chef Carved Aspen Ridge Tenderloin with Bourbon Demi-glace, Horseradish Cream and Brioche Rolls

Chef Carved Thyme Roasted Turkey Breast with Turkey Demi-glace, Cranberry Chutney and Brioche Rolls

Sun-dried Cranberry Wild Rice Pilaf, Roasted Asparagus, Sea Salt and Rosemary Roasted New Potatoes

DESSERT STATION

Assorted Mousse, Crème Brûlée, Tortes, Cheesecake and Candies

\$105 Per Person
3 Chef Action Attendants **\$100 Each**

Late Night Snacks

Light

| | |
|---|--|
| KETTLE CHIPS & FRENCH ONION DIP <i>(single order includes: 32 oz. Chips, 16 oz Dip)</i> | \$50 |
| CHILLED BEER CHEESE DIP & PRETZEL TWISTS <i>(single order includes: 32 oz. Pretzels, 16 oz Dip)</i> | \$50 |
| SNACK MIX <i>Recommend 1 lb. per every 5 Guaranteed Guests</i> | \$19 per pound |
| ASSORTED COOKIES Fresh-baked Regular Cookies Fresh-baked Jumbo Cookies | \$25 per dozen \$42 per dozen |

Heavy

| | |
|--|------------------------|
| ARTISAN PIZZA 14" Chef's Choice Toppings <i>(minimum order of 10 pizzas)</i> | \$21 per pizza |
| CHICKEN TENDERS (DF) <i>with BBQ Sauce, Ranch Dressing</i> | \$195 per order |
| GLUTEN-FREE CHICKEN TENDERS (DF) <i>with BBQ Sauce, Ranch Dressing</i> | \$250 per order |
| BEEF SLAMMERS Mini Festy Burgers, Cheddar, Caramelized Onions <i>with Slider Buns, Ketchup, Mustard</i> | \$285 per order |
| MINI BRATS Mini Johnsonville® Brats <i>with Buns, Sauerkraut, Beer Brat Mustard, Ketchup, Mustard</i> | \$260 per order |
| WARM PRETZEL BITES WITH NACHO CHEESE SAUCE | \$155 per order |

Dessert Stations



Dessert Stations

90-minute service recommended.

FROZEN TUNDRA BAR

\$10 per person

Ice Cream

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

\$80 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

\$16 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

SPECIALTY DESSERT OUTSIDE VENDOR FEE

You are able to use an outside licensed vendor for a specialty dessert or special occasion cake. Approval will need to be requested no later than ten (10) business days prior to your event date.

A \$3.00 per person fee will be assessed when a specialty dessert is being provided by an outside vendor.

The fee will be based on your guaranteed attendance. The fee is subject to a 22% administrative fee and 5.5% sales tax. The per person fee provides for the plating, serving, presentation, etc. of the dessert being provided.

If you are bringing in a special occasion cake from a licensed bakery, the following cake cutting fees will apply. For wedding groups only, the cake cutting fee will be waived if you are hosting your wedding reception on a Friday or Sunday.

CAKE CUTTING FEE FOR A GROUP OF:

| | |
|------------------------|--------------|
| 1-25 people | \$40 |
| 26-150 people | \$55 |
| 151-250 people | \$80 |
| 251-350 people | \$105 |
| 351-500 people | \$160 |
| Over 500 people | \$210 |

Dinner



Two-Course Plated Dinner

Unless otherwise noted, all Two-Course Plated Dinner selections on Pages 37-39 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)

\$29 per person

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

CHICKEN PUTTANESCA

\$29 per person

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

CHICKEN PICCATA (GF)

\$29 per person

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

CHICKEN MARSALA (DF, GF)

\$29 per person

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

SPINACH & ARTICHOKE-STUFFED CHICKEN BREAST

\$31 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

- GRILLED MANHATTAN STRIP (GF)** **\$44 per person**
Grilled Manhattan Strip Loin, Mushroom Demi-glace
with Garlic Whipped Yukon Gold Potatoes
- BRAISED SHORT RIB (GF)** **\$46 per person**
8oz Red Wine-braised Short Rib, Cipollini Onions, Shiitake Mushrooms
with Garlic Whipped Yukon Gold Potatoes
- FILET (GF)** **\$56 per person**
Hand-cut 8oz Filet, Cognac Demi-glace *with Garlic Whipped Yukon Gold Potatoes*

FISH & SHELLFISH ENTRÉES

- BROWN BUTTER-CRUSTED COD** **\$42 per person**
8oz Brown Butter-crusting Cod, Lemon Caper Butter Sauce *with Basmati Rice Pilaf*
- SALMON (GF)** **\$40 per person**
Seared Salmon, Roasted Garlic Cream Sauce *with Basmati Rice Pilaf*
- MAHI-MAHI (DF, GF)** **\$40 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)** **\$30 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)** **\$30 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 RAVIOLI (V) **\$29 per person**
Butternut Squash-filled Pasta, Brown Butter & Sage Sauce

GIANT CHEESE-STUFFED RAVIOLI **\$31 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-glacé or Cognac Demi-glacé*

LEMON ROSEMARY CHICKEN & CHOICE FILET (GF) **\$45 per person**
French-cut Chicken Breast, Lemon Rosemary Jus
with Parmesan Herb-roasted Potatoes

CHICKEN PICCATA & CHOICE FILET (GF) **\$46 per person**
French-cut Herb-seared Chicken Breast, Lemon Caper Sauce
with Garlic Whipped Yukon Gold Potatoes

SALMON & CHOICE FILET (GF) **\$56 per person**
Seared Salmon, Roasted Garlic Cream Sauce *with Basmati Rice Pilaf*

MAHI-MAHI & CHOICE FILET (GF) **\$57 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

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

SPECIALTY DESSERT OUTSIDE VENDOR FEE

You are able to use an outside licensed vendor for a specialty dessert or special occasion cake. Approval will need to be requested no later than ten (10) business days prior to your event date.

A \$3.00 per person fee will be assessed when a specialty dessert is being provided by an outside vendor.

The fee will be based on your guaranteed attendance. The fee is subject to a 22% administrative fee and 5.5% sales tax. The per person fee provides for the plating, serving, presentation, etc. of the dessert being provided.

If you are bringing in a special occasion cake from a licensed bakery, the following cake cutting fees will apply. For wedding groups only, the cake cutting fee will be waived if you are hosting your wedding reception on a Friday or Sunday.

CAKE CUTTING FEE FOR A GROUP OF:

| | |
|------------------------|--------------|
| 1-25 people | \$40 |
| 26-150 people | \$55 |
| 151-250 people | \$80 |
| 251-350 people | \$105 |
| 351-500 people | \$160 |
| Over 500 people | \$210 |

Dinner Tables



Dinner Tables

All Dinner Table selections on pages 42 & 43 are served with: Fresh-brewed Regular Coffee
(Decaffeinated Coffee upon request)

TAILGATE DINNER TABLE

\$40 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 \$2.50 per person**
Add: Bacon (DF, GF) **add \$3 per person**
Add: Garden Salad (DF, GF, Vegan) **add \$3 per person**
Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette
Sub: Pretzel Buns for Traditional Brat & Burger Buns **add \$2 per person**

SMOKEHOUSE BBQ DINNER TABLE

\$45 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

Add: Garden Salad (DF, GF, Vegan) **add \$3 per person**
Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette
Sub: Yukon Gold Whipped Potatoes (GF, V) for Potato Salad **add \$3 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

\$46 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

\$51 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 \$2.50 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

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.

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)

\$35 per person

Minimum 25 Guaranteed Guests

PRIME RIB (DF, GF)

\$37 per person

Minimum 25 Guaranteed Guests

ROASTED TENDERLOIN (DF, GF)

\$45 per person

Minimum 15 Guaranteed Guests

PORK *Includes: Natural Pork Demi-glace*

HERB-ROASTED RACK OF PORK (DF, GF)

\$30 per person

Minimum 20 Guaranteed Guests

PORCHETTA (DF, GF)

\$33 per person

Minimum 15 Guaranteed Guests

POULTRY *Includes: Cranberry Chutney*

ROASTED TURKEY BREAST (DF, GF)

\$31 per person

Minimum 15 Guaranteed Guests

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

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

\$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 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.

Wedding Packages

In addition to the beverage options and pricing listed on pages 47-48, we also offer the following Beer & Soda Packages for our wedding receptions only.

Beer selections included with the package pricing are Miller Lite and Coors Light:

BEER AND SODA PACKAGE

| | |
|------------------|-----------------|
| 5:00 pm-12:00 am | \$30 per person |
| 6:00 pm-12:00 am | \$24 per person |
| 7:00 pm-12:00 am | \$18 per person |

Cocktails, Wine and Premium Beer Selections to be available on a cash basis.

SODA ONLY PACKAGE

For guests under 21 years.

\$6 per person



Thank You!





DAVE ROBINSON
1963-72

FORREST GREGG
1956, 1958-70

MIKE MICHALSKE
1929-35, 1937

WILLIE WOOD
1960-71

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