

LAMBEAU FIELD

# *Catering Menu*





# *Breakfast*



# Continental Breakfast

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

## EXECUTIVE BREAKFAST

**\$11 per person**

Seasonal Sliced Fruit & Berries (DF, GF, Vegan)

Petite Pastries (N)

Assorted Granola Bars (DF, N, V)

Assorted Yogurts (GF, V)

## SUNRISE BREAKFAST

**\$15 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

**\$17 per person**

**Select one:** Egg & Cheese Croissant or Egg, Cheese & Sausage English Muffin

Build-Your-Own Parfait: *Vanilla Yogurt, Granola, Berries* (N, 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*

**Bloody Marys, Mimosas**

*See Page 40 for Selections*

# Breakfast Tables

Breakfast Tables include Fresh Brewed Regular Coffee, Decaffeinated Coffee, Herbal Teas.

## FRESH START TABLE

**\$18 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

**\$21 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

**\$30 per person**

*\$75 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  
**Select one:** Smoked Ham (DF, GF) or Fried Turkey (DF, GF)  
*with Herb Mayonnaise, Cranberry Orange Relish, Honey Mustard*  
Build-Your-Own Parfait Station (N, V) *with Vanilla Yogurt, Granola, Berries*  
Petite Pastries (N)

**Add Additional Beverages**

*See Page 11 for Selections*

**Bloody Marys, Mimosas**

*See Page 40 for Selections*

# Breakfast Table Enhancements

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

## **BUILD-YOUR-OWN PARFAIT STATION** **\$5 per person**

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

## **FRENCH TOAST AND PANCAKE STATION** **\$6 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*

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

## **OMELET STATION** **\$8 per person**

Country Fresh Egg Omelets, 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*

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

## **BREAKFAST CARVERY (DF, GF)**

Smoked Country Ham or Fried Turkey

**\$10 per person**

Prime Rib

**\$12 per person**

Roasted Tenderloin

**\$14 per person**

## **CONDIMENTS**

*Ham or Turkey: Herb Mayonnaise, Cranberry Orange Relish, Honey Mustard*

*Prime Rib or Roasted Tenderloin: Au Jus, Horseradish Cream*

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

## **THE ULTIMATE OATMEAL BAR**

Rolled Oats (GF, Vegan)

**\$45 per skillet**

Steel Cut Oats (Vegan)

**\$55 per skillet**

## **TOPPINGS**

*Slivered Almonds, Raisins, Brown Sugar, Milk*

*Serves Approximately 25 Guests*

# Morning à la Carte & Customizations

## BAKERY BY THE DOZEN

Assorted Donuts	\$38
Petite Danishes	\$20
Petite Muffins	\$20
Croissants	\$39
<i>with Butter, Fruit Preserves</i>	
Assorted Bagels	\$32
<i>with Cream Cheese, Butter, Fruit Preserves</i>	
Fresh-Baked Jumbo Cookies	\$38
Fresh-Baked Regular Cookies	\$22
Assorted Brownies	\$38
Lemon Bars	\$38

## SNACKS

Whole Fresh Fruit	\$22 per dozen
Assorted Granola Bars	\$26 per dozen
Sliced Fruit, Berries, 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

\$50 per dozen

Select one: Egg & Cheese or Bacon, Egg & Cheese

## ENGLISH MUFFIN BREAKFAST SANDWICHES

\$50 per dozen

Select one: Egg & Cheese or Bacon, Egg & Cheese

## CUSTOMIZE ANY BREAKFAST SELECTION

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

Sub: Egg Beaters (GF)

Sub: Turkey Bacon (DF, GF) or Turkey Sausage (DF, GF)

add \$1 per person

add \$2 per person

add \$3 per person

Add Additional Beverages  
See Page 11 for Selections

Bloody Marys, Mimosas  
See Page 40 for Selections





# *Breaks & Beverages*



# One-Hour Specialty Themed Breaks

## COOKIES & MILK (V)

**\$10 per person**

Fresh-baked Jumbo Cookies (N)  
*Includes: Chocolate Chip, Sugar, Peanut Butter, Oatmeal Raisin*  
Kemps® 2% & Chocolate Milk

## STADIUM PICNIC

**\$11 per person**

Mini Johnsonville® Brats (DF, GF) *with Ketchup, Mustard, Onions, Buns*  
Kemps® French Onion Dip (GF) *with Kettle Chips*  
Assorted Fresh-baked Jumbo Cookies (N)

## SPA

**\$12 per person**

Individual Seasonal Fruit & Berry Salads (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-Fried Tortilla Chips*

**Add:** Lobster (DF, GF) or Shrimp (DF, GF) **\$7 per person, per selection**

# Beverages

## HALF-DAY SERVICE (Limit 5 hours)

**\$10 per person**

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

## FULL-DAY SERVICE (5+ hours)

**\$16 per person**

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

## HOT BEVERAGES

Regular Coffee &  
Decaffeinated Coffee

**\$39 per gallon**

*Half & Half, Sugar, Sugar Alternatives*

### Customize Your Coffee Station

Gourmet Flavored Coffee

**\$45 per gallon**

Flavored Creamers

add \$10, per day

White & Brown Sugar Cubes

add \$10, per day

White & Dark Chocolate Shavings

add \$20, per day

Herbal Teas

**\$2 per bag**

Hot Chocolate

**\$30 per gallon**

Hot Apple Cider

**\$30 per gallon**

Keurig Coffee Station

**\$4 per K-Cup**

(for groups of 20 or less)

*Assorted Coffees, Teas, Hot Chocolate*

## COLD BEVERAGES

Assorted Coca-Cola Products

**\$3 per 12 oz. can**

*Coke, Diet Coke, Sprite*

Nicolet Bottled Water

**\$3 per 20 oz. bottle**

Sparkling Water

**\$4 per 12 oz. can**

*Assorted Flavors*

Minute Maid Fruit Juices

**\$36 per dozen. 12 oz. bottles**

*Apple, Orange*

Kemps® Milk Chugs

**\$36 per dozen. 12 oz. bottles**

*2%, Chocolate*

Fresh-Brewed Iced Tea

**\$30 per gallon**

Lemonade

**\$30 per gallon**

Fruit Punch

**\$30 per gallon**

**Add Souvenir Packers Travel Mugs**

*\$6 per mug*

# *Lunch*



# Cold Plated Lunch

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

## CHICKEN COBB SALAD (GF)

**\$18 per person**

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

## TURKEY BACON WRAP

**\$18 per person**

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

## CHICKEN CAESAR WRAP

**\$18 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)

**\$18 per person**

Cranberry Pecan Chicken Salad, Field Greens, Fresh Croissant

## TURKEY CLUB

**\$19 per person**

Smoked Turkey, Smoked Gouda, Bibb Lettuce, 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

**\$19 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: Iced Tea, 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 \$2 per person**

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

### GREENS AND GRAINS SALAD (V)

**add \$3 per person**

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

## ENTRÉE COURSE

### THREE-CHEESE MANICOTTI (V)

**\$21 per person**

Three-Cheese Manicotti, Braised Spinach, Tomato Vodka Cream Sauce  
*No Chef's Choice Vegetable*

### LEMON ROSEMARY CHICKEN (GF)

**\$24 per person**

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

### CHICKEN PUTTANESCA

**\$25 per person**

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

### SEARED SALMON (DF, GF)

**\$28 per person**

Orange Bourbon-glazed Salmon *with Basmati Rice Pilaf*

### DOOR COUNTY CHERRY PORK CHOP (GF)

**\$28 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) \$4 per person**

Layers of moist Chocolate Cake, Berry Garnish

**CARROT CAKE (N, V) \$4 per person**

Layered with Cream Cheese Frosting & Nuts

**CHEESECAKE (V) \$5 per person**

Silky Vanilla Bean, Berries

**BERRIES & CREAM (GF, V) \$6 per person**

Fresh Seasonal Berries, House-made Whipped Cream

**TIRAMISU (V) \$8 per person**

Espresso-soaked Sponge Cake, Mascarpone Cream, Cocoa Powder

**CRÈME BRÛLÉE (GF, V) \$9 per person**

Vanilla Bean Crème Brûlée, Strawberries

1-50 Guaranteed Guests, limit one (1) selection  
51-100 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

**\$18 per person**

**Select one:** Sandwich or Wrap (from page 13)

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

*Condiments: Yellow Mustard, Mayonnaise*

**1–50 Guaranteed Guests, limit one (1) sandwich/wrap selection**  
**51–100 Guaranteed Guests, limit two (2) sandwich/wrap selections**  
**101+ Guaranteed Guests, limit three (3) sandwich/wrap selections**

**Add Beverages to your Boxed Lunch**

*See Page 11 for Selections*



# *Lunch Tables*



# Lunch Tables

## LAMBEAU FIELD PICNIC TABLE *Served with Iced Tea*

Two sandwich choices \$24 per person

Three sandwich choices \$30 per person

## SANDWICH SELECTIONS *Served with House-fried 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, Bibb Lettuce,  
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 **Select one:**

### FRESH-BAKED JUMBO COOKIES (N)

### CHEF'S CHOICE DESSERT (N)

## SOUP **Add \$4 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 *Served with Iced Tea*

**\$25 per person**

Coleslaw (GF, V)

Potato Salad (DF, GF, V)

Johnsonville® Bratwursts (DF, GF) *with Buns, Sauerkraut, Beer Brat Mustard*

Festy Burgers (DF) *with Buns, Leaf Lettuce, Sliced Tomatoes and Onions, Sliced Cheese, Pickle Spears*  
*Condiments: Ketchup, Mustard, Mayonnaise*

House-fried Kettle Chips (DF, GF, V)

**Select one:** Fresh-baked Jumbo Cookies (N) or Chef's Choice Dessert (N)

### **UPGRADE YOUR TRAINING CAMP TABLE**

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

**add \$1 per person**

**Add:** Bacon (DF, GF)

**add \$2 per person**

**Add:** Pack 'N Cheese (V)

**add \$3 per person**

**Sub:** Pretzel Buns for Traditional Brat & Burger Buns

**add \$1 per person**

## GREEN BAY CHICKEN TABLE *Served with Iced Tea*

**\$26 per person**

Coleslaw (GF, V)

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

Yukon Gold Whipped Potatoes (GF, V)

**Select one:** Pressure-fried Chicken (DF) or Rotisserie Chicken (DF, GF)

Fresh-baked Rolls (V) *with Butter*

**Select one:** Fresh-baked Jumbo Cookies (N) or Chef's Choice Dessert (N)

### **UPGRADE YOUR GREEN BAY CHICKEN TABLE**

**Add:** Pack 'N Cheese (V)

**add \$3 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** *Served with Iced Tea*

**\$27 per person**

Italian Salad

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

Cavatappi Pasta (DF, V) *with Tomato Basil Marinara*

Penne Pasta (V) *with Parmesan Cream Sauce*

*Toppings: Meatballs, Grilled Chicken, Roasted Vegetables, Red Pepper Flakes, Grated Parmesan*

Minestrone Soup (DF, V)

Garlic Bread (V)

**Select one:** Fresh-baked Jumbo Cookies (N) or Chef's Choice Dessert (N)

### **UPGRADE YOUR TASTE OF ITALY TABLE**

**Add:** Grilled Shrimp (DF, GF)

**add \$7 per person**

## **BACKYARD BBQ TABLE** *Served with Iced Tea*

**\$29 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)

**Select one:** Fresh-baked Jumbo Cookies (N) or Chef's Choice Dessert (N)

### **UPGRADE YOUR BACKYARD BBQ TABLE**

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

*with Cornbread Muffins for BBQ Pulled Pork*

**add \$3 per person**

# Lunch Tables

## STEAKHOUSE TABLE *Served with Iced Tea*

**\$33 per person**

Garden Salad (DF, GF, Vegan)  
*Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing and 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*  
**Select one:** Fresh-baked Jumbo Cookies (N) or Chef's Choice Dessert (N)

## UPGRADE YOUR STEAKHOUSE TABLE

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

**add \$1 per person**

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

**add \$4 per person**

# Lunch Table Enhancement

## SOUP

**Add \$4 per person, per selection**

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

**Add Additional Beverages**

*See Page 11 for Selections*

# Reception





# Cold Reception Boards

The following selections all serve approximately 50 guests

<b>ARTISAN CHEESE &amp; BERRY (GF, V)</b> Assorted Fine Cheeses, Seasonal Fresh Berries, Grapes <i>with Gourmet Crackers, Lahvosh, Crostini</i>	<b>\$250 per board</b>
<b>CRUDITÉ (DF, GF, Vegan)</b> Assortment of Fresh-cut Seasonal Vegetables <i>with Ranch Dip</i>	<b>\$250 per board</b>
<b>MEDITERRANEAN TABLE</b> Classic Tomato Bruschetta (GF, V), Baba Ganoush (DF, GF, Vegan), Hummus (DF, GF, Vegan), Marinated Olives (DF, GF, Vegan), Artichokes (DF, GF, Vegan) <i>with Pita Chips, Crostini, Celery, Carrot Sticks</i>	<b>\$250 per order</b>
<b>FRUIT &amp; BERRY (DF, GF, Vegan)</b> Seasonal Sliced Fresh Fruits, Berries <i>with Yogurt Dip</i>	<b>\$275 per board</b>
<b>SMOKED SALMON (DF, GF)</b> Smoked In-house, Chopped Egg, Red Onion, Capers, other Traditional Toppings <i>with Gourmet Crackers, Lahvosh, Crostini</i>	<b>\$275 per board</b>
<b>ARTISAN CHEESE &amp; CHARCUTERIE (GF)</b> Assorted Fine Cheeses, Cold Meats, Seasonal Fresh Fruit Garnish <i>with Gourmet Crackers, Lahvosh, Crostini</i>	<b>\$300 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) <i>with Gourmet Crackers, Lahvosh, Crostini</i>	<b>\$300 per board</b>
<b>SHRIMP COCKTAIL (DF, GF)</b> 100 Jumbo Shrimp <i>with Cocktail Sauce, Lemon Wedges</i>	<b>\$350 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>\$200 per order</b>
<b>CHORIZO QUESO DIP (GF)</b> <i>with Tortilla Chips</i>	<b>\$200 per order</b>
<b>BUFFALO CHICKEN DIP (GF)</b> <i>with Tortilla Chips, Celery</i>	<b>\$200 per order</b>
<b>PULLED PORK SLIDERS</b> BBQ Pulled Pork (DF, GF) <i>with Hawaiian Slider Rolls</i>	<b>\$200 per order</b>
<b>MINI BRATS</b> Mini Johnsonville® Brats (DF, GF) <i>with Buns, Sauerkraut, Beer Brat Mustard, Ketchup, Mustard</i>	<b>\$225 per order (50 pieces)</b>
<b>BEEF SLAMMERS</b> Mini Festy Burgers, Cheddar, Caramelized Onions, Slider Bun <i>with Ketchup, Mustard</i>	<b>\$250 per order (50 pieces)</b>



# 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
Poached Pear Crostini (GF) <i>with Mascarpone, Balsamic Onion, Prosciutto</i>	\$155 per order
BLT Cheese Puffs	\$160 per order
Roasted Tenderloin Crostini <i>with Garlic Aioli, Rosemary, Roasted Tomato</i>	\$200 per order

## SEAFOOD

Smoked Whitefish Crostini <i>with Crème Fraiche, Fried Capers</i>	\$185 per order
Togarashi-seared Ahi Tuna Wonton Chip (N) <i>with Asian Slaw, Chili Mayo</i>	\$200 per order
Shrimp Ceviche Shooters (DF, GF)	\$225 per order
Mini Lobster Rolls	\$225 per order

## CONFECTIONS

Assorted Mini Mousse Shooters (GF, V)	\$125 per order
<i>White Chocolate, Dark Chocolate, Lemon</i>	
Chocolate-dipped Strawberries (GF, V)	\$145 per order
Bite-size Desserts (N, V)	\$150 per order
<i>Mini Dessert Bars &amp; Cheesecakes, Mini Pies, Mini Chocolate Eclairs</i>	
Assorted Mini Parfaits (N, V)	\$150 per order
<i>Strawberry Shortcake, Tuxedo Truffle Mousse, Carrot Cake</i>	

**Passed Cold Hors d'oeuvres**    **\$25 per server, per hour**  
*90-minute service recommended*

# 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>	\$140 per order
Black Truffle Sacchetti (V) <i>with Brie Cream, Basil</i>	\$145 per order
Balsamic Mushroom Ragout (V) <i>with Brie, Micro Greens, Mini Naan</i>	\$145 per order
Individual 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>	\$150 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>	\$180 per order

## SEAFOOD

Coconut Shrimp (DF, N) <i>with Mae Ploy Sauce</i>	\$165 per order
Crab-stuffed Mushroom Caps	\$180 per order
Mini Crab Cakes (DF) <i>with Creole Remoulade</i>	\$180 per order
Lump Crab Tot (DF) <i>with Old Bay Aioli</i>	\$220 per order
Bacon-wrapped Scallops (DF, GF)	Market Price

**Passed Hot Hors d'oeuvres**      **\$25 per server, per hour**  
*90-minute service recommended*

# Reception Stations

The following selections are recommended to be paired with items on Pages 28 & 29 to create your own 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

**\$12 per person**

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

## STADIUM FARE

**\$15 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

**\$17 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. \$75 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)** **\$14 per person**  
*Minimum 25 Guaranteed Guests*

**PRIME RIB (DF, GF)** **\$16 per person**  
*Minimum 25 Guaranteed Guests*

**ROASTED TENDERLOIN (DF, GF)** **\$21 per person**  
*Minimum 15 Guaranteed Guests*

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

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

**PORCHETTA (DF, GF)** **\$13 per person**  
*Minimum 15 Guaranteed Guests*

**POULTRY** Includes: Cranberry Chutney, Silver Dollar Rolls with Butter

**ROASTED TURKEY BREAST (DF, GF)** **\$10 per person**  
*Minimum 15 Guaranteed Guests*

## UPGRADE YOUR CARVERY

**add \$15 per person**

*FOR GROUPS UNDER 50 PEOPLE, A \$100 CHARGE WILL BE ASSESSED.*

### Make it a Meal, add:

Garden Salad (DF, GF, Vegan) with Ranch Dressing and Balsamic Vinaigrette

Seasonal Vegetables (DF, GF, Vegan)

**Select one:** Mashed Potatoes (GF, V) or Basmati Rice Pilaf (DF, GF, V)

**Select one:** Fresh-baked Jumbo Cookies (N) or Chef's Choice Dessert (N)

# 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, Mini Pies, Seasonal Fresh Fruit & Berries

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

**\$2 per person**

# Coffee Station

## REGULAR COFFEE & DECAFFEINATED COFFEE

**\$39 per gallon**

*Half & Half, Sugar, Sugar Alternatives*

### Customize Your Coffee Station

Gourmet Flavored Coffee

Flavored Creamers

White & Brown Sugar Cubes

White & Dark Chocolate Shavings

**\$45 per gallon**

add \$10, per day

add \$10, per day

add \$20, per day

**Add Souvenir Packers Travel Mugs**  
*\$6 per mug*

# *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 and Iced Tea 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 \$2 per person**

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

### GREENS AND GRAINS SALAD (V)

**add \$3 per person**

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

### SEASONAL BURRATA SALAD (GF, V)

**add \$3 per person**

*Ask your Coordinator for Seasonal offering details*

## CHICKEN ENTRÉES

### LEMON ROSEMARY CHICKEN (GF)

**\$26 per person**

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

### CHICKEN PUTTANESCA

**\$27 per person**

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

### CHICKEN PICCATA (GF)

**\$27 per person**

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

**\$29 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)** \$37 per person  
Grilled Manhattan Strip Loin, Mushroom Demi-glace  
*with Garlic Whipped Yukon Gold Potatoes*
- BRAISED SHORT RIB (GF)** \$41 per person  
8oz Red Wine-braised Short Rib, Cipollini Onions, Shiitake Mushrooms  
*with Garlic Whipped Yukon Gold Potatoes*
- FILET (GF)** \$45 per person  
Hand-cut 8oz Filet, Cognac Demi-glace *with Garlic Whipped Yukon Gold Potatoes*

## FISH & SHELLFISH ENTRÉES

- BROWN BUTTER-CRUSTED COD** \$36 per person  
8oz Brown Butter-crusted Cod, Lemon Caper Butter Sauce *with Basmati Rice Pilaf*
- SEARED SALMON (DF, GF)** \$38 per person  
Orange Bourbon-glazed Salmon *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)** \$27 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)** \$28 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

<b>BUTTERNUT SQUASH TORTELLACCI (V)</b> Butternut Squash-filled Pasta, Brown Butter & Sage Sauce	<b>\$28 per person</b>
<b>BRAISED BEEF &amp; VEAL TORTELLACCI</b> Braised Beef & Veal-filled Pasta, Wild Mushroom Cream Sauce	<b>\$30 per person</b>
<b>GIANT CHEESE-STUFFED RAVIOLI</b> Oversized Pasta filled with Cheeses, Short Rib Bolognese Sauce	<b>\$30 per person</b>

## DUO PLATE ENTRÉES

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

<b>LEMON ROSEMARY CHICKEN &amp; CHOICE FILET (GF)</b> French-cut Chicken Breast, Lemon Rosemary Jus <i>with Parmesan Herb-roasted Potatoes</i>	<b>\$36 per person</b>
<b>CHICKEN PICCATA &amp; CHOICE FILET (GF)</b> Herb-seared Chicken Breast, Lemon Caper Sauce <i>with Garlic Whipped Yukon Gold Potatoes</i>	<b>\$37 per person</b>
<b>SEARED SALMON &amp; CHOICE FILET (DF, GF)</b> Orange Bourbon-glazed Salmon <i>with Basmati Rice Pilaf</i>	<b>\$45 per person</b>
<b>MAHI-MAHI &amp; CHOICE FILET (GF)</b> Grilled Mahi-mahi, Citrus Cream Sauce <i>with Basmati Rice Pilaf</i>	<b>\$46 per person</b>
<b>BACON-WRAPPED SCALLOPS &amp; CHOICE FILET (GF)</b> Seared Bacon-wrapped Scallops, Garlic Basil Butter <i>with Roasted Red Pepper Risotto</i>	<b>Market Price</b>

**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*

<b>CHOCOLATE CAKE (V)</b> Layers of moist Chocolate Cake, Berry Garnish	<b>\$4 per person</b>
<b>CARROT CAKE (N, V)</b> Layered with Cream Cheese Frosting & Nuts	<b>\$4 per person</b>
<b>CHEESECAKE (V)</b> Silky Vanilla Bean, Berries	<b>\$5 per person</b>
<b>BERRIES &amp; CREAM (GF, V)</b> Fresh Seasonal Berries, House-made Whipped Cream	<b>\$6 per person</b>
<b>TIRAMISU (V)</b> Espresso-soaked Sponge Cake, Mascarpone Cream, Cocoa Powder	<b>\$8 per person</b>
<b>CRÈME BRÛLÉE (GF, V)</b> Vanilla Bean Crème Brûlée, Strawberries	<b>\$9 per person</b>

1–50 Guaranteed Guests, limit one (1) selection  
51–100 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: Regular and Decaffeinated Coffees, Iced Tea

## TAILGATE DINNER TABLE

**\$36 per person**

Coleslaw (GF, V)  
Potato Salad (DF, GF, V)  
Johnsonville® Bratwursts (DF, GF) *with Buns, Sauerkraut, Beer Brat Mustard*  
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-fried Kettle Chips (DF, GF, V)  
**Select one:** Fresh-baked Jumbo Cookies (N) or Chef's Choice Dessert (N)

### UPGRADE YOUR TAILGATE DINNER TABLE

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

**add \$1 per person**

**Add:** Bacon (DF, GF)

**add \$2 per person**

**Sub:** Pretzel Buns for Traditional Brat & Burger Buns

**add \$1 per person**

## SMOKEHOUSE BBQ DINNER TABLE

**\$39 per person**

Coleslaw (GF, V)  
Potato Salad (DF, GF, V)  
Country Green Beans (DF, GF) *with Bacon, Carmelized Onions, Red Peppers*  
Pack 'N Cheese (V)  
BBQ Pulled Pork (DF, GF) *with Hawaiian Rolls*  
BBQ Smoked Brisket (DF, GF)  
BBQ Chicken (DF, GF)  
**Select one:** Fresh-baked Jumbo Cookies (N) or Chef's Choice Dessert (N)

### 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 and 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*

**Select one:** Fresh-baked Jumbo Cookies (N) or Chef's Choice Dessert (N)

### UPGRADE YOUR ROTISSERIE DINNER TABLE

**Add:** Rotisserie Sirloin (DF, GF)

**add \$7 per person**

**Sub:** Baked Potato Bar (GF) for Yukon Gold Whipped Potatoes

**add \$4 per person**

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

## STEAK IN THE GAME TABLE

**\$46 per person**

Garden Salad (DF, GF, Vegan)

*Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing and 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 (DF, GF) *with Orange Bourbon Sauce*

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

**Select one:** Fresh-baked Jumbo Cookies (N) or Chef's Choice Dessert (N)

### UPGRADE YOUR STEAK IN THE GAME TABLE

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

**add \$1 per person**

**Sub:** Baked Potato Bar (GF) for Garlic Whipped Yukon Gold Potatoes

**add \$4 per person**

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

# *From the Bar*



# From the Bar

Staffed Bars will incur a \$100 Charge per Bartender.

**Hosted Bar:** We require One (1) Bartender for every 50 Guaranteed Guests.

**Cash Bar:** We require One (1) Bartender for every 70 Guaranteed Guests.

**Bar Packages:** We require One (1) Bartender for every 60 Guaranteed Guests.

## FULL BAR PACKAGE

**\$14 per person** *first hour*

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

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

## BEER, WINE & SODA

**\$11 per person** *first hour*

**\$7 per person** *each additional hour*

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

## À LA CARTE

### SPIRITS

**\$6 per drink** *hosted*

**\$7 per drink** *cash*

#### Vodka

Absolut

#### Gin

New Amsterdam

#### Rum

Bacardi Superior

Captain Morgan Original Spiced

Malibu Coconut

#### Whiskey

Crown Royal

Jack Daniel's Old No. 7

#### Bourbon

Jim Beam

#### Scotch

Dewars White Label

#### Brandy

Korbel

#### Tequila

Camarena Silver

#### Liqueur

Southern Comfort

### CORDIALS

Disaronno Amaretto

### HOUSE WINES

**\$7 per drink** *hosted*

**\$8 per drink** *cash*

**\$6 per drink** *hosted*

**\$7 per drink** *cash*

Chardonnay, Cabernet Sauvignon, Merlot, Moscato,

Pinot Grigio, Pinot Noir, Sauvignon Blanc, Rosé,

White Zinfandel

### DOMESTIC BEERS

**\$5 per drink** *hosted*

**\$6 per drink** *cash*

Miller Lite, Coors Light, Heineken N.A.

### PREMIUM BEERS

**\$6 per drink** *hosted*

**\$7 per drink** *cash*

Blue Moon Belgian White, New Glarus Spotted Cow,

Leinenkugel's Seasonal, Stella Artois, Vizzy Hard Seltzer

### SOFT DRINKS

Coca-Cola Products

**\$3 per 12oz can**

Nicolet Bottled Water

**\$3 per 20oz bottle**

### Cocktail Servers

**\$30 per server, per hour**

*90-minute service recommended*



# Specialty Bar Packages

Staffed Bars will incur a \$100 Charge per Bartender.

**Bar Packages:** We require One (1) Bartender for every 60 Guaranteed Guests.

## ULTIMATE MIMOSA PACKAGE

**\$10 per person** *first hour*

**\$7 per person** *each additional hour*

Korbel Brut Champagne, Triple Sec, Garnishes

Select two: Orange Juice, Cranberry Juice, Peach Puree or Raspberry Lemonade

**Add Additional Juices**

**add \$1 per person, per selection**

## BUILD-YOUR-OWN BLOODY MARY BAR

**\$12 per person** *first hour*

**\$8 per person** *each additional hour*

Absolut Vodka, Bloody Mary Mix, Tomato Juice, Celery Salt, Worcestershire Sauce,

Tabasco Sauce, Lemons, Limes, Pickle Spears, Cocktail Onions, Beef Sticks,

Assorted Cubed Cheeses

## BLOODY MARY & MIMOSA PACKAGE

**\$15 per person** *first hour*

**\$8 per person** *each additional hour*

Absolut Bloody Marys with Lemons, Limes, Pickle Spears

Korbel Mimosas with Orange Juice, Oranges

## UPGRADE YOUR BLOODY MARY

**add \$5 per person**

**Add:** Cocktail Onions, Beef Sticks, Assorted Cubed Cheeses

## UPGRADE YOUR MIMOSAS

**add \$1 per person, per selection**

**Add:** Cranberry Juice, Peach Puree or Raspberry Lemonade

## CRAFT COCKTAIL PACKAGE

**\$13 per person** *first hour*

**\$8 per person** *each additional hour*

Greyhounds, Mules, Mojitos, Palomas

*Craft Cocktail Package requires One (1) Additional Bartender for every 120 Guaranteed Guests.*



# *Full Wine List Available Upon Request*



*Thank You!*





DAVE ROBINSON  
1963-72

FORREST GREGG  
1956, 1958-70

MIKE MICHALSKE  
1929-35, 1937

WILLIE WOOD  
1960-71

