

# BANQUET MENU



**POTAWATOMI™**  
CASINO | HOTEL  
MILWAUKEE



# POTAWATOMI CASINO HOTEL

## SALES & CATERING POLICIES AND PROCEDURES

*Thank you for your interest in Sales & Catering at Potawatomi Casino Hotel. The following is helpful information regarding our policies and procedures.*

### FOOD AND BEVERAGE

- Menu and bar selections will be arranged with the Sales & Catering Department no later than 21 days prior to the event.
- Food prepared by Potawatomi Casino Hotel that is not consumed by the attendees may not be taken outside of the venue due to health regulations. Exceptions include wedding cake tops and celebration cakes.
- Potawatomi Casino Hotel does not allow food and beverage items to be brought onto the property, with the exception of wedding cakes made by a licensed bakery.
- Menu prices are subject to change without notice. Menu pricing may be solidified 90 days prior to the event.

### GUARANTEES

- The final guaranteed guest count is required three business days prior to the event. In the event this number is not given, we will assume the expected number is the contracted guarantee and charge accordingly.
- For events exceeding 400 guests, final guaranteed guest count will be required five business days prior to the event.
- All packages, breaks, buffets and stations will be charged per the guaranteed attendance.

### AUDIOVISUAL

- Any audiovisual needed for the event must be ordered from the Sales & Catering Department at Potawatomi Casino Hotel at least five business days prior to event. After five days, the rental will be based on availability.
- Two weeks' notice is required if an AV Technician is required. Based on availability.
- Audiovisual equipment contracted outside of Potawatomi Casino Hotel must be removed immediately following the conclusion of the event unless otherwise approved by your Catering Manager.
- Please contact your Catering Manager for the vendor load-in instructions for outside vendors.

### PERSONAL ITEMS

- Potawatomi Casino Hotel will not be responsible for any personal items left behind at the conclusion of the event.
- Potawatomi Casino Hotel is not responsible for damage or loss of any merchandise or articles brought onto the property or left behind after the conclusion of the event.
- Potawatomi Casino Hotel does not accept responsibility for the security of gifts and/or auction items brought to an event. It is the client's responsibility to secure any and all items during and after the event.

### LABOR CHARGES

- All food and beverage, rental and audiovisual prices are subject to a 22% service charge.
- Additional charges may be applied to events that require extensive setup and/or breakdown. Additional charges may also apply if there is a change to the setup the day of the event, contrary to the signed Banquet Event Order.
- A Bartender fee of \$75 per hour will be applied for events in which the bar revenue does not exceed \$500.
- A Chef Attendant may be required for certain menu items which may include, but are not limited to: buffets, carving stations, action stations, cake cutting, etc. A \$100 fee will be applied for each Chef Attendant required for the event.

### MINORS ON PROPERTY

- A notification of minors (under the age of 18) must be sent to your Catering Manager no later than 10 days before the event. All minors must enter through the skywalk and be escorted by an adult (18 years or older) at all times.
- Minors are not allowed to gamble at any time. In the event a minor is gambling, he/she will be immediately escorted off property along with his/her guardian.

### PAYMENT POLICIES

- All payments must be made in advance of the function unless credit has been established to the satisfaction of Potawatomi Casino Hotel.
- A deposit of 25% of the quoted food and beverage minimum and rental (if applicable) is required with the return of the signed contract to ensure the space as definite.
- All deposits are non-refundable.
- The remaining 100% of the total anticipated costs must be paid three business days prior to the event unless credit has been established.
- If paying by check, it must be received 10 days prior to event.

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

*Please inform us of any food allergies. Menu items prepared in our kitchen may contain, or come in contact with, common food allergens. Menu items subject to availability.*

# **BREAKFAST MENU**

## **BREAKFAST BUFFETS**

Includes coffee (regular and decaf), assorted hot tea, assorted juices. Prices based on 90 minutes of service.

### **CONTINENTAL BUFFET**

Assorted Danishes, muffins and croissants – *butter, preserves*  
Sliced fresh fruit, seasonal berries  
\$20|PERSON

### **RISE & SHINE BUFFET (SELECT ONE)**

Breakfast croissant sandwiches – *scrambled eggs, cheddar cheese, choice of Applewood smoked bacon, ham or pork sausage*  
Breakfast wraps – *scrambled eggs, cheddar cheese, choice of Applewood smoked bacon, ham, pork sausage or roasted vegetable medley*  
Hash browns  
Sliced fresh fruit, seasonal berries  
Individual assorted yogurt  
\$28|PERSON

### **SOUTHWEST BUFFET**

Scrambled eggs – *chorizo, queso fresco, bell pepper, onion*  
Sliced fresh fruit, seasonal berries  
Hash browns  
Flour tortillas, corn tortillas  
Applewood smoked bacon  
Pork sausage links  
Salsa roja, salsa verde  
Guacamole  
Cinnamon coffee cake  
Jalapeño cheddar scones  
Churros  
\$30|PERSON

### **GET UP & GO BUFFET**

Assorted Danishes and croissants – *butter, preserves*  
Sliced fresh fruit, seasonal berries  
Scrambled eggs  
Hash browns  
Applewood smoked bacon  
Pork sausage links  
\$30|PERSON|25 PERSON MINIMUM

### **HAVE A NICE DAY BUFFET**

Assorted Danishes, croissants and breakfast breads – *butter, preserves*  
Sliced fresh fruit, seasonal berries  
French toast – *butter, syrup, whipped cream, strawberries*  
Scrambled eggs  
Hash browns  
Applewood smoked bacon  
Pork sausage links  
\$32|PERSON|25 PERSON MINIMUM

## **PLATED BREAKFAST ENTRÉES**

Includes coffee (regular and decaf), assorted hot tea, assorted juices.

### **FRITTATA – mushroom, broccoli, cheddar cheese**

Hash browns  
Applewood smoked bacon, ham or pork sausage  
\$25|PERSON

### **CHEDDAR CHEESE SCRAMBLE – cheddar cheese**

Hash browns  
Applewood smoked bacon, ham or pork sausage  
\$23|PERSON

### **DENVER SCRAMBLE – ham, bell peppers, onion**

Hash browns  
Applewood smoked bacon, ham or pork sausage  
\$25|PERSON

### **MEDITERRANEAN SCRAMBLE – cherry tomatoes, artichoke hearts, roasted red pepper, caper berries, feta cheese**

Hash browns  
Applewood smoked bacon, ham or pork sausage  
\$24|PERSON

### **MEAT LOVER'S SCRAMBLE – Applewood smoked bacon, ham, pork sausage, cheddar cheese**

Hash browns  
Applewood smoked bacon, ham or pork sausage  
\$26|PERSON

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# **BREAKFAST MENU**

## **ADD-ONS**

Available as a buffet or plated add-on only.

Add \$4|PERSON if count is under required minimum

## **CARVING STATIONS**

50 PERSON MINIMUM

\$100 SERVICE ATTENDANT FEE|PER 100 PEOPLE

### **GLAZED PIT HAM**

\$9|PERSON

### **ROASTED PRIME RIB**

\$19|PERSON

### **ROASTED HERB CRUSTED TURKEY BREAST**

\$9|PERSON

## **OMELET STATION**

25 PERSON MINIMUM

\$100 SERVICE ATTENDANT FEE, PER 100 PEOPLE

Made-to-order omelets with choice of toppings:

Cheese – *cheddar, feta, pepper Jack, Swiss*

Vegetables – *green bell peppers, red bell peppers, red onion, scallions, mushroom, tomato, spinach, broccoli*

Meats (select three) – *Applewood smoked bacon, turkey bacon, ham, pork sausage, turkey sausage*

Meat alternatives – *Beyond Beef® crumbles, tofu crumbles*

\$13|PERSON

Add \$3|PERSON if ordering meat alternatives

## **OATMEAL STATION**

Steel cut oats

Raisins

Assorted berries

Brown sugar

Butter

\$9|PERSON|15 PERSON MINIMUM

## **BREAKFAST CROISSANT SANDWICH**

Scrambled eggs, cheddar cheese, choice of Applewood smoked bacon or ham

\$8|PERSON

## **BREAKFAST WRAP**

Scrambled eggs, cheddar cheese, choice of Applewood smoked bacon, ham or pork sausage

Hash browns

\$8|PERSON

## **WHOLE FRUIT**

\$3.50|PERSON|1 DOZEN MINIMUM

## **INDIVIDUAL ASSORTED YOGURT**

\$5|PERSON

## **YOGURT PARFAIT**

Granola

Assorted berries

\$9|PERSON

## **ASSORTED ENERGY BARS OR GRANOLA BARS**

\$44|DOZEN

**Buttermilk biscuits and sausage gravy** \$5|PERSON

**Applewood smoked bacon** \$6|PERSON

**Turkey bacon** \$5|PERSON

**Pork sausage links** \$6|PERSON

**Turkey sausage** \$5|PERSON

**Artisanal chicken sausage** \$7|PERSON

**Hash browns** \$6|PERSON

**White cheddar grits** \$5|PERSON

**Individual assorted yogurt** \$5|PERSON

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# **BREAKFAST MENU**

## **FROM THE BAKERY**

Served à la carte.

### **DANISHES AND CROISSANTS**

Apple turnover

Cheese Danish

Blueberry Danish

Raisin swirl

Plain croissant

Almond croissant

Chocolate croissant

\$50 | DOZEN | 1 DOZEN MINIMUM PER FLAVOR

### **MUFFINS**

Banana

Blueberry

Cranberry walnut

\$45 | DOZEN | 1 DOZEN MINIMUM PER FLAVOR

### **BREAKFAST BREADS & COFFEE CAKES**

Banana

Chocolate

Lemon

Blueberry lemon coffee cake

Cinnamon coffee cake

\$43 | DOZEN | 1 DOZEN MINIMUM PER FLAVOR

### **STANDARD DONUTS**

Glazed cruller

Chocolate ganache

Chocolate ganache cake

Glazed

Glazed cake

Sprinkle

Sprinkle cake

\$55 | DOZEN | 1 DOZEN MINIMUM PER FLAVOR

### **GOURMET DONUTS**

Blueberry glazed cake

Very berry glazed cake

Lemon glazed cake with strawberry crunch

Chocolate hazelnut crunch

Mascarpone and lemon Long John Chocolate  
ganache Long John

\$60 | DOZEN | 1 DOZEN MINIMUM PER FLAVOR

### **PLAIN BAGELS**

Choice of cream cheese – regular, strawberry balsamic  
or vegetable

\$40 | DOZEN

### **ASSORTED BAGELS**

Choice of cream cheese – regular, strawberry balsamic  
or vegetable

\$52 | DOZEN

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# **BREAK TIME MENU**

## **BREAK PACKAGES**

Prices based on 60 minutes of service.

### **MEDITERRANEAN BREAK**

Hummus  
Olive tapenade  
Fresh vegetable crudité  
Pita chips  
\$16|PERSON

### **CHIPS & SALSA BREAK**

House-fried tortilla chips  
Salsa roja, salsa verde  
Pico de gallo  
Guacamole  
\$16|PERSON

### **SASQUATCH BREAK**

Beef jerky  
Individual assorted mixed nuts  
Individual assorted dried fruit – *golden raisins, dried cranberries, banana chips*  
Individual assorted granola bars  
\$20|PERSON

### **BALLPARK BREAK**

Mini hot dogs – *ketchup, mustard, pickle relish, sport peppers*  
Soft pretzels – *honey mustard dip*  
Cheese curds  
White cheddar popcorn  
Baby Ruth® candy bars  
\$18|PERSON

### **MOVIE THEATER BREAK**

Fresh popcorn  
Nacho with cheese sauce  
Assorted theater candies  
\$16|PERSON

### **ICE CREAM SHOP BREAK**

Assorted ice cream treats  
\$11|PERSON

### **JUMBO COOKIE BREAK (SELECT TWO)**

Chocolate chip  
Oatmeal raisin  
Peanut butter  
Sugar dream  
Assorted milk – 2% milk, chocolate milk  
\$10|PERSON

## **CHIPS & MORE**

Individually portioned bags.

### **PRETZEL THINS (4-OZ.)**

\$45|DOZEN

### **ASSORTED KETTLE CHIPS**

\$40|DOZEN

### **DORITOS® (SELECT ONE)**

Nacho cheese  
Cool ranch  
\$35|DOZEN

### **FRITOS®**

Original corn chips  
\$38|DOZEN

### **GARDETTO'S®**

Original recipe  
\$29|DOZEN

### **FRESH POPCORN CART**

Assorted seasonings – *ranch, white cheddar, bacon, chive*  
\$6|PERSON|25 PERSON MINIMUM

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# LUNCH MENU

## **BOX LUNCHES**

Includes bottled water or Pepsi® soft drinks, fruit, bag of chips, chocolate chip cookie.

\$28|PERSON|10 PERSON MINIMUM

Add \$2|PERSON if count is under required minimum

### **TURKEY AND PROVOLONE**

Lettuce, tomato, herb mayonnaise, multi-grain bun

### **HAM AND SWISS**

Lettuce, tomato, honey mustard mayonnaise, pretzel bun

### **ROAST BEEF AND CHEDDAR**

Lettuce, tomato, horseradish cream, sesame Kaiser bun

### **VEGETARIAN WRAP**

Lettuce, tomato, roast zucchini, yellow squash, portabella mushroom, spinach basil aioli, feta cheese, whole wheat wrap

## **LUNCH ENTRÉE SALADS**

Includes rolls and butter.

### **CAESAR SALAD**

Romaine lettuce, shaved Parmesan cheese, croutons, Caesar dressing  
\$18|EACH

### **HARVEST SALAD**

Romaine lettuce, shredded mozzarella cheese, strawberries, mandarin oranges, sesame dots, dried cranberries, lemon poppy seed dressing  
\$18|EACH

### **COBB SALAD**

Romaine lettuce, frisée, heirloom tomato, 8 minute egg, Neuske's cherry wood smoked bacon, avocado, ranch dressing  
\$20|EACH

### **ASIAN SESAME SALAD**

Romaine lettuce, spring mix, bell pepper, scallions, carrots, cilantro, cashews, ginger soy dressing  
\$18|EACH

## **ADD**

Chicken breast (6-oz.)	\$10 EACH
Broiled salmon filet (4-oz.)	\$10 EACH
Marinated flank steak* (6-oz.)	\$12 EACH

## **LUNCH BUFFETS**

Includes coffee (regular and decaf), assorted hot tea.  
Prices based on 90 minutes of service.

Add \$2|PERSON if count is under required minimum

### **SANDWICH DELI BOARD BUFFET**

Assorted sliced deli meats – *smoked ham, turkey breast, roasted beef, genoa salami*  
Assorted Wisconsin cheeses  
Assorted sandwich breads and buns  
Potato salad  
Harvest mixed green salad – *grape tomatoes, cucumbers, herb vinaigrette*  
Assorted chips  
Assorted jumbo cookies  
Brownies  
\$35|PERSON|10 PERSON MINIMUM|200 PERSON MAX

### **LIGHTER SIDE BUFFET**

Lemon tarragon chicken salad wrap – *butter lettuce, apples, tarragon aioli, garden wrap*  
Turkey provolone wrap – *spring mix, tomato, avocado, dijonaise sauce, spinach herb wrap*  
Roasted vegetable wrap – *mushroom, zucchini, roasted red pepper, red onion, spinach gruyere cheese, basil aioli, garden wrap*  
Fruit salad – *honey, mint*  
Lemon tarts  
Fruit tarts  
Vanilla panna cotta  
\$32|PERSON|10 PERSON MINIMUM

### **TAILGATE BUFFET**

Grilled bratwurst – *sauerkraut, brown mustard*  
Burgers – *cheddar cheese, lettuce, tomato, onion, pickle*  
Creamy coleslaw  
Macaroni salad  
Assorted chips  
Vanilla cheesecake pops  
Pecan tarts  
Brownies  
\$36|PERSON|30 PERSON MINIMUM

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# LUNCH MENU

## **TASTE OF ASIA BUFFET**

Pork pot stickers  
Vegetable egg rolls  
Ginger miso salad – *spring mix, heirloom tomato, cucumber, carrot, ginger soy dressing*  
Lo mein – *choice of beef, chicken or shrimp*  
General Tso's Chicken – *battered fried chicken breast, broccoli*  
Stir-fry vegetables – *lobster sauce*  
Jasmine rice  
Tropical fruit tarts  
Matcha verrines  
Coconut panna cotta  
\$38|PERSON|30 PERSON MINIMUM

## **BBQ BUFFET**

Sliced BBQ brisket  
Slow-roasted BBQ pulled pork  
BBQ chicken thighs  
Baked macaroni & cheese  
Baked beans  
Creamy coleslaw  
Cornbread muffin tops  
Mini fruit crisp  
Pecan tarts  
Brownies  
Sweet tea, lemonade  
\$40|PERSON|30 PERSON MINIMUM

## **ITALIAN BUFFET**

Chicken piccata – *lemon caper sauce*  
Italian meatballs – *peppers, onions, red sauce*  
Penne pasta – *zucchini, yellow squash, marinara sauce*  
Caesar salad – *romaine lettuce, shaved Parmesan cheese, croutons, Caesar dressing*  
Tomato salad – *olives, artichoke, mozzarella cheese, basil vinaigrette*  
Rosemary Parmesan potatoes  
Rosemary focaccia bread, extra virgin olive oil  
Tiramisu  
Cannoli  
Amoretti cookies  
\$40|PERSON|30 PERSON MINIMUM

## **SOUTH AMERICAN BUFFET (SELECT ONE MEAT)**

Chicken fajitas – *grilled peppers and onions*  
Carne asada (beef)\* – *onion relish, pico de gallo, salsa, choice of queso fresco or cheddar cheese*  
Black bean and corn salad – *cilantro lime vinaigrette*  
Ranchero pinto beans  
Spanish rice  
Shredded lettuce  
Fresh crema  
Flour tortillas, corn tortillas  
Flan  
Mexican wedding cookies  
Tres leches  
\$38|PERSON|30 PERSON MINIMUM

## **PLATED LUNCH ENTRÉES**

Includes coffee (regular and decaf), assorted hot tea, rolls and butter, choice of one salad and one side.

Add \$2|PERSON for special requests  
(i.e.: gluten free, dairy, vegan, nut free, etc.).

## **SALAD (SELECT ONE)**

### **CAESAR SALAD**

Romaine lettuce, shaved Parmesan cheese, croutons, Caesar dressing

### **GARDEN SALAD**

Spring mix, romaine lettuce, tomato, cucumber, carrot, herb vinaigrette

### **PEAR AND BLEU CHEESE SALAD**

Spring mix, bleu cheese crumbles, pears, toasted walnuts, Champagne vinaigrette

### **MANDARIN ORANGE SALAD**

Spinach, arugula, shaved Parmesan cheese, mandarin oranges, dried cranberries, toasted walnuts, citrus vinaigrette

### **GINGER MISO SALAD**

Spring mix, heirloom tomato, cucumber, carrot, ginger soy dressing

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# LUNCH MENU

## PLATED LUNCH ENTRÉES

### ROASTED CHICKEN BREAST

Choice of citrus pan reduction or white wine jus  
\$30|EACH

### PETITE FILET MIGNON\* (5-OZ.) | *Served medium*

Choice of burgundy mushroom sauce or cognac  
peppercorn sauce  
\$42|EACH

### BEEF SHORT RIB

Braise reduction  
\$38|EACH

### BROILED SALMON

Choice of honey mustard glaze or dill cream sauce  
\$34|EACH

### SEASONAL WHITEFISH

Lemon chive butter  
MARKET PRICE|EACH

### PLANT-BASED SALISBURY STEAK

Wild mushroom demi-glaze  
\$33|EACH

### HERBED CAULIFLOWER STEAK

Romanesco sauce  
\$29|EACH

### WILD MUSHROOM PASTA

Porcini mushroom cream  
\$33|EACH

## SIDES (SELECT ONE)

White cheddar mashed potatoes  
Whipped sweet potatoes with bourbon pecans  
Roasted rosemary garlic potatoes  
Vegetable rice pilaf  
Herb Parmesan orzo  
Louisiana dirty farro

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## **LUNCH MENU – DESSERTS**

### **PRE-SET DESSERTS**

Add \$4|PERSON for dessert duo

Add \$6|PERSON for dessert trio

#### **RASPBERRIES AND CHOCOLATE**

Chocolate tulip cup, rich chocolate mousse, liquid raspberry center, chocolate cake, fresh raspberries  
\$12|PERSON

#### **CASHEW TART**

Vanilla tart shell, toasted cashew filling, espresso whipped cream, salted caramel sauce, chocolate deco  
\$11|PERSON

#### **ETON MESS**

Whipped double cream, coconut dacquoise, fresh blackberries, kalamansi curd, meringue, chocolate deco  
\$12|PERSON

#### **THE CURRANT SITUATION**

Black currant cheesecake, cream cheese mousse, chocolate ganache, vanilla bean crumble, whipped cream, blueberry gel  
\$12|PERSON

### **SERVED DESSERTS**

Add \$4|PERSON for dessert duo

Add \$6|PERSON for dessert trio

#### **TAKE ME TO THE TROPICS**

Graham cracker tart shell, guava jam, exotic crème, passion fruit mousse, toasted vanilla meringue, banana gel, chocolate deco  
\$11|PERSON

#### **BEE'S KNEES**

Blueberry and lemon layered cake, fresh blueberries, white chocolate lemon, fresh honey, yogurt sauce, lemon curd  
\$12|PERSON

#### **ALMOND DREAM**

Almond feuilletine crunch, toasted almond mousse, almond inspiration crème, metallic glaze, blackberry crunch, blackberry sauce  
\$11|PERSON

#### **GEOMETRY**

Pecan joconde sponge, caramel chocolate mousse, cherry squares, orange infused gelee, salted caramel sauce  
\$11|PERSON

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# HORS D'OEUVRES MENU

## **HORS D'OEUVRES**

50 pieces per order.

\$100 PASSING FEE | PER 200 PEOPLE

### **BACON WRAPPED CHESTNUTS**

Sweet chili sauce  
\$250

### **ANDOUILLE SAUSAGE IN PUFF PASTRY**

Sweet onion marmalade  
\$225

### **PETITE CRAB CAKES**

Remoulade  
\$275

### **WILD MUSHROOMS IN PASTRY**

\$225

### **PETITE BEEF WELLINGTON**

Roasted red pepper tapenade  
\$225

### **HAWAIIAN TERIYAKI CHICKEN SKEWERS**

\$225

### **BEEF EMPANADAS**

Salsa verde, crema  
\$275

### **FIG AND BLEU CHEESE FLATBREAD**

\$225

### **SHRIMP COCKTAIL SHOOTER**

Cocktail sauce  
\$275

### **TOMATO BRUSCHETTA**

\$175

### **BOURBON GLAZED PINEAPPLE MEATBALLS**

\$175

### **BEEF SATAY**

\$250

### **SMOKED SALMON CANAPÉS**

Crème fraiche, dill, capers  
\$275

### **PROSCIUTTO AND MELON BITES**

Prosciutto, cantaloupe, honeydew, goat cheese  
\$220

### **GAZPACHO SHOOTERS**

\$150

## **HORS D'OEUVRES DISPLAY PLATTERS**

Serves approximately 50-75 per order, unless otherwise noted.

### **VEGETABLE CRUDITÉS**

\$200

### **FRESH FRUIT**

\$225

### **TROPICAL FRUIT PLATTER**

\$250

### **DOMESTIC CHEESE**

Crackers  
\$275

### **WISCONSIN ARTISANAL CHEESE**

Crackers  
\$350

### **CHARCUTERIE**

Artisanal local meats and cheeses, assorted pickles  
\$300

### **ANTIPASTI**

Italian meats and cheeses, olives, marinated vegetables  
\$300

### **MIDWEST**

Summer sausage, Landjäger, cheese curds, assorted pickles  
\$300

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# HORS D'OEUVRES MENU

## **CHILLED SEAFOOD\***

Seasonal selection  
MARKET PRICE | PER PERSON

## **SMOKED SALMON**

Capers, red onion  
\$300 | SERVES 20-30

## **ASSORTED DIPS** (vegetarian)

Assorted crostini, roasted red pepper hummus, olive tapenade, warm spinach and artichoke dip  
\$250 | SERVES 30-40

## **SNACKS & PIZZAS**

### **ASSORTED SILVER DOLLAR SANDWICHES**

Turkey, ham, roast beef  
\$200 | 50 PIECES

### **MINI BRATS AND HOT DOGS**

Ketchup, mustard  
\$225 | 50 PIECES

### **MAC & CHEESE BITES**

Panko bread crumbs, aged cheddar cheese sauce, cheese dipping sauce  
\$175 | 50 PIECES

### **LOADED POTATO SKINS**

Aged cheddar, Nueske's cherry wood smoked bacon, sour cream, pickled shallots  
\$225 | 50 PIECES

### **BONELESS CHICKEN WINGS** (5 lbs.)

Choice of one sauce (BBQ, Buffalo, Sriracha)  
Celery sticks, ranch dressing  
\$200 | SERVES 25-30

### **FRENCH ONION DIP**

Potato chips  
\$150 | SERVES 50-60

### **TACO DIP**

House-fried tortilla chips  
\$150 | SERVES 20-25

### **NACHO BAR**

House-fried tortilla chips, beef taco meat, tomato, jalapeno, cheddar cheese, sour cream  
\$400 | SERVES 40-50

### **PIZZA**

Choice of one topping:  
Pepperoni, sausage, vegetable, extra cheese  
\$35 | EACH | 16 INCH

### **PREMIUM PIZZA**

Choice of deluxe or meat lover's  
Deluxe – *sausage, mushroom, onion*  
Meat lover's – *pepperoni, sausage, mushroom, onion*  
\$40 | EACH | 16 INCH

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# **DINNER MENU**

## **FOOD STATIONS**

Includes coffee (regular and decaf, assorted hot tea).  
Prices based on 90 minutes of service. Minimum of two selections required. Stations are attended. All persons in party will be charged.

Add \$3 | PERSON if count is under required minimum.

### **ULTIMATE MASHED POTATO BAR**

Fried chicken bites  
Fire roasted corn  
Bacon bits  
Broccoli florets  
Scallions  
Sour cream  
Cheddar cheese  
Gravy  
Rolls and butter  
\$18 PERSON | 50 PERSON MINIMUM

### **MAC & CHEESE BAR**

Aged cheddar mac & cheese  
Grilled marinated chicken  
Pulled pork  
Bacon lardons  
Oven-roasted tomatoes  
Roasted red peppers  
Scallions  
BBQ sauce  
Hot sauce  
Crispy onions  
Butter toasted breadcrumbs  
Rolls and butter  
\$20 PERSON | 50 PERSON MINIMUM

### **PASTA BAR**

Penne pasta  
Grilled marinated chicken  
Italian meatballs – *peppers, onions*  
Primavera vegetables  
Marinara  
Alfredo  
Pesto  
Parmesan cheese  
Cheese-stuffed breadsticks  
\$25 | PERSON | 50 PERSON MINIMUM

### **BAHN MI & PHO BAR**

Fresh French bread  
Marinated chicken thighs  
Pork pate  
Rare beef\*  
Meatballs  
Mushroom pate  
Plant-based meat  
Beef pho broth  
Rice noodles  
Pickled vegetables  
Cilantro  
Jalapeño  
Hot sauce  
\$28 | PERSON | 50 PERSON MINIMUM

### **TACO STATION**

Cochinita Pibil (Yucatán-style BBQ pork)  
Baja shrimp  
Ranchero pinto beans  
Spanish rice  
Vegetable escabeche (Mexican pickled vegetables)  
Queso fresco  
Guacamole  
Pico de gallo  
Salsa roja, salsa verde  
Cilantro  
Lime wedges  
Crema  
Hot sauce  
Flour tortillas, corn tortillas  
\$25 | PERSON | 50 PERSON MINIMUM

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# DINNER MENU

## CARVING STATIONS

### SLOW ROAST PRIME RIB\*

Au jus  
Horseradish  
\$575 | SERVES 20-30

### GRILLED BEEF TENDERLOIN\*

Choice of burgundy mushroom sauce or  
Cognac peppercorn cream  
\$575 | SERVES 20-25

### LEG OF LAMB\*

Cilantro mint chimichurri  
\$425 | SERVES 15-20

### ROAST PORK LOIN\*

Dijon mustard thyme rub  
Apple onion jam  
\$300 | SERVES 15-20

### BROWN SUGAR SAGE RUBBED TURKEY BREAST

Cranberry chutney  
\$300 | SERVES 15-20

## DESSERT ACTION STATIONS

Prices based on 90 minutes of service.  
\$100 SERVICE ATTENDANT FEE, PER 100 PEOPLE

### CREPE STATION

Fresh made crepes  
Assorted fruit topping  
Nuts  
Whipped cream  
\$12 | PERSON

### FROMAGE GRILLE SUCRE STATION

Sweetened brie grilled between buttered brioche  
Honey  
Mixed berry compote  
Fresh fruit  
Whipped cream  
\$13 | PERSON

### LIEGE WAFFLE STATION

Fresh pressed Liege waffles  
Whipped cream  
Anglaise  
Caramel sauce  
Maple syrup  
Assorted fresh fruit toppings  
Select one – *crème brulee waffles or ice cream waffle  
sundae*  
\$14 | PERSON

### CRÈME BRULEE STATION

Select up to two flavors – *vanilla, chocolate, hazelnut*,  
Served with assorted toppings  
\$12 | PERSON

### THE MAD SCIENTIST STATION

Anti-griddle ice cream lollipops  
Drinkable desserts  
Food science demos  
On the station – *raspberry verrines, coconut panna  
cotta, dried meringues, brownies*  
\$17 | PERSON

### WORLD OF CHOCOLATE STATION

Select one – *sipping chocolate made-to-order or  
chocolate fondue with dipping options*  
On the station – *mini chocolate tablets, truffles,  
brownies, flourless chocolate pate, chocolate trio  
verrines*  
\$19 | PERSON

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# DINNER MENU

## **DINNER BUFFETS**

Includes coffee (regular and decaf, assorted hot tea, rolls and butter, choice of two salads and two sides, seasonal vegetable. Prices based on 90 minutes of service.

50 PERSON MINIMUM

Add \$3 | PERSON if count is under required minimum

## **SALAD (SELECT TWO)**

### **CAESAR SALAD**

Romaine lettuce, shaved Parmesan cheese, croutons, Caesar dressing

### **GARDEN SALAD**

Spring mix, romaine lettuce, tomato, cucumber, carrot, herb vinaigrette

### **PEAR AND BLEU CHEESE SALAD**

Spring mix, bleu cheese crumbles, pears, toasted walnuts, Champagne vinaigrette

### **MANDARIN ORANGE SALAD**

Spinach, arugula, shaved Parmesan cheese, mandarin oranges, dried cranberries, toasted walnuts, citrus vinaigrette

### **GINGER MISO SALAD**

Spring mix, heirloom tomato, cucumber, carrot, ginger soy dressing

## **ENTRÉES (MINIMUM OF TWO SELECTIONS REQUIRED)**

### **BRAISED BEEF SHORT RIB**

Sundried tomato, mushroom ragout  
\$32 | PERSON

### **SLICED ROAST BEEF\***

French onion gravy  
\$28 | PERSON

### **CHICKEN PICCATA**

Lemon caper sauce  
\$27 | PERSON

### **ROASTED CHICKEN BREAST**

Choice of citrus pan reduction or white wine jus  
\$26 | PERSON

### **PORK LOIN ROAST\***

Caramelized onion apple gravy  
\$27 | PERSON

### **BROILED SALMON**

Choice of honey mustard glaze or dill cream sauce  
\$31 | PERSON

### **SEASONAL WHITEFISH**

Choice of lemon pepper cream or chive butter  
MARKET PRICE | PERSON

### **SHEPHERD'S PIE**

Ground beef and lamb, root vegetables, gravy, mashed potatoes  
\$30 | PERSON

### **PLANT-BASED SALISBURY STEAK**

Wild mushroom demi-glace  
\$29 | PERSON

### **HERBED CAULIFLOWER STEAK**

Romanesco sauce  
\$24 | PERSON

### **WILD MUSHROOM PASTA**

Porcini mushroom cream  
\$28 | PERSON

## **SIDES (SELECT TWO)**

White cheddar mashed potatoes  
Whipped sweet potatoes with bourbon pecans  
Roasted rosemary garlic potatoes  
Vegetable rice pilaf  
Herb Parmesan orzo  
Louisiana dirty farro

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# DINNER MENU

## PLATED DINNER ENTRÉES

Includes coffee (regular and decaf), assorted hot tea, rolls and butter, choice of one salad and one side, seasonal vegetable.

### SALAD (SELECT ONE)

#### CAESAR SALAD

Romaine lettuce, shaved Parmesan cheese, croutons, Caesar dressing

#### GARDEN SALAD

Spring mix, romaine lettuce, tomato, cucumber, carrot, herb vinaigrette

#### PEAR AND BLEU CHEESE SALAD

Spring mix, bleu cheese crumbles, pears, toasted walnuts, Champagne vinaigrette

#### MANDARIN ORANGE SALAD

Spinach, arugula, shaved Parmesan cheese, mandarin oranges, dried cranberries, toasted walnuts, citrus vinaigrette

#### GINGER MISO SALAD

Spring mix, heirloom tomato, cucumber, carrot, ginger soy dressing

#### STEAKHOUSE WEDGE SALAD

Little Gem Lettuce, Nueske's cherry wood smoked bacon, heirloom tomatoes, pickled shallots, Hook's paradise blue cheese dressing, bacon fat breadcrumbs

## PLATED DINNER ENTRÉES

#### CHICKEN PICCATA

Lemon caper sauce  
\$36|EACH

#### ROASTED CHICKEN BREAST

Choice of citrus pan reduction or white wine jus  
\$36|EACH

#### FILET MIGNON\* (8-OZ.) | *Served medium*

Choice of burgundy mushroom sauce or cognac peppercorn  
\$64|EACH

#### BEEF SHORT RIB

Braise Reduction  
\$42|EACH

#### SEASONAL WHITEFISH

Lemon chive butter  
MARKET PRICE|EACH

#### BROILED SALMON 8-OZ.

Choice of honey mustard glaze or dill cream sauce  
\$40|EACH

#### ROASTED BONE-IN PORK CHOP\*

Roasted fennel, apple compote  
\$40|EACH

#### CHICKEN SALTIMBOCCA

Prosciutto ham, fontina cheese, Madeira cream sauce  
\$42|EACH

#### PLANT-BASED SALISBURY STEAK

Wild mushroom demi-glace  
\$32|EACH

#### HERBED CAULIFLOWER STEAK

Romanesco sauce  
\$30|EACH

#### WILD MUSHROOM PASTA

Porcini mushroom cream  
\$32|EACH

## DUETS (SELECT TWO)

Petite filet mignon\* (5-oz.) \$38|EACH

*Served medium*

Chicken piccata \$28|EACH

Lobster tail (5-oz.) \$36|EACH

Broiled salmon (6-oz.) \$30|EACH

Shrimp scampi (3) \$18|EACH

Shrimp de Jonghe (3) \$20|EACH

## SIDES (SELECT ONE PER ENTRÉE SELECTION)

White cheddar mashed potatoes

Whipped sweet potatoes with bourbon pecans

Roasted rosemary garlic potatoes

Vegetable rice pilaf

Herb Parmesan orzo

Louisiana dirty farro

Roasted root vegetables

Parmesan lemon broccolini

Carrot parsnip puree

Confit garlic green beans

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## **DINNER MENU – DESSERTS**

### **PRE-SET DESSERTS**

Add \$4|PERSON for dessert duo

Add \$6|PERSON for dessert trio

#### **RASPBERRIES AND CHOCOLATE**

Chocolate tulip cup, rich chocolate mousse, liquid raspberry center, chocolate cake, fresh raspberries  
\$12|PERSON

#### **CASHEW TART**

Vanilla tart shell, toasted cashew filling, espresso whipped cream, salted caramel sauce, chocolate deco  
\$11|PERSON

#### **ETON MESS**

Whipped double cream, coconut dacquoise, fresh blackberries, kalamansi curd, meringue, chocolate deco  
\$11|PERSON

#### **THE CURRANT SITUATION**

Black currant cheesecake, cream cheese mousse, chocolate ganache, vanilla bean crumble, whipped cream, blueberry gel  
\$11|PERSON

### **SERVED DESSERTS**

Add \$4|PERSON for dessert duo

Add \$6|PERSON for dessert trio

#### **HAZELNUT**

Crispy royaltine, hazelnut white chocolate mousse, hazelnut praline, toasted hazelnuts, fresh raspberries, raspberry coulis, chocolate deco  
\$11|PERSON

#### **POMME D'EVE**

Caramel mousse, cooked apples, vanilla sponge, green apple mousse, chocolate deco, candy apple gel  
\$12|PERSON

#### **CHOCOLATE COSMOS**

Toasted white chocolate mousse, dark chocolate center, milk chocolate streusel, brownie, caramel chocolate sauce  
\$12|PERSON

#### **VANILLA, VANILLA, VANILLA**

Layered vanilla almond cake, vanilla bean caramel, schuss mousse, white chocolate and vanilla bean coating, chocolate deco  
\$11|PERSON

### **BUILD-YOUR-OWN DESSERT DISPLAYS**

4 DOZEN MINIMUM|PER OPTION

Assorted truffles	\$42 DOZEN
French macarons	\$40 DOZEN
Dried meringues	\$36 DOZEN
Fruit tarts	\$50 DOZEN
Tropical fruit tarts	\$55 DOZEN
Pecan tarts	\$46 DOZEN
Chocolate trio verrines	\$46 DOZEN
Raspberry verrines	\$46 DOZEN
Matcha verrines	\$55 DOZEN
Coconut panna cotta	\$40 DOZEN
Vanilla panna cotta	\$40 DOZEN
Flan	\$40 DOZEN
Mexican wedding cookies	\$36 DOZEN
Tres leches	\$46 DOZEN
Warm churros	\$40 DOZEN
Tiramisu	\$55 DOZEN
Cannoli	\$44 DOZEN
Amoretti cookies	\$36 DOZEN
Mini fruit crisp	\$40 DOZEN
Vanilla cheesecake pops	\$46 DOZEN
Brownies	\$40 DOZEN
Jumbo cookies	\$52 DOZEN

*Choice of chocolate chip, sugar dream, peanut butter or oatmeal raisin*

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# BEVERAGE MENU & PRICING

## BAR PACKAGES

	BEER   WINE   SODA	CALL	TOP SHELF	UNDER 21**
FIRST HOUR	\$14	\$16	\$20	\$5
ADDITIONAL HOUR	\$8	\$10	\$12	\$5

\*\*Under 21 package includes unlimited Pepsi® soft drinks and Aquafina® bottled water. Only available with the purchase of an alcoholic beverage package.

## OPEN BAR

	CASH BAR	HOSTED BAR
CALL BRAND COCKTAILS	\$8	\$7.50
TOP SHELF COCKTAILS	\$10	\$9.50
CORDIALS	\$9	\$8.50
HOUSE WINE	\$8	\$7.50
HOUSE CHAMPAGNE	\$8	\$7.50
DOMESTIC BOTTLED BEER	\$6	\$5.50
IMPORTS AND MICROBREWS	\$7	\$6.50
PEPSI® SOFT DRINKS	\$4	\$3.50
AQUAFINA® BOTTLED WATER	\$4	\$3.50
ROCKSTAR® ENERGY DRINKS	\$5	\$4.50

## WINE | TABLE SERVICE

HOUSE WINE	TIER II	CUSTOM
\$36 bottle	\$42 bottle	Market price bottle

## NON-ALCOHOLIC BEVERAGE STATIONS

	ON CONSUMPTION	ALL-DAY SERVICE (prices based on up to 8 hours of service)	HALF-DAY SERVICE (prices based on up to 4 hours of service)
COFFEE (regular and decaf)	\$46 gallon	\$7 person	\$5 person
add flavored creamer	\$50 gallon	\$8 person	\$6 person
add flavored syrup	\$50 gallon	\$8 person	\$6 person
ICED TEA or ASSORTED HOT TEA	\$42 gallon	--	--
PEPSI® SOFT DRINKS	\$4 each	--	--
AQUAFINA® BOTTLED WATER	\$4 each	--	--
HOUSE-INFUSED WATER	\$40 gallon	--	--
ASSORTED BOTTLED FRUIT JUICE	\$4.50 each	--	--
ROCKSTAR® ENERGY DRINKS	\$5 each	--	--
5-HOUR ENERGY®	\$5 each	--	--
COFFEE PEPSI® AQUAFINA®	--	\$12 person	\$8 person

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## **LIQUOR SELECTION**

### **CALL**

Tito's®, Tanqueray®, Dewars White Label®, Seagrams® 7®, Jim Beam®, Jose Cuervo®, Bacardi®, Captain Morgan®, Korbel®, Malibu®, Triple Sec

### **TOP SHELF**

Ketel One®, Grey Goose®, Tanqueray®, Bombay Sapphire®, Johnnie Walker® Black Label®, Seagrams® 7®, Jack Daniels®, Jameson®, Jim Beam®, Makers Mark®, Knob Creek®, Patron®, Bacardi®, Captain Morgan®, Korbel®, Malibu®, Disaronno®, Kahlua®, Grand Marnier®, Cointreau®, Baileys®

## **WINE SELECTION**

### **WINES**

Sparkling, Sauvignon Blanc, Pinot Grigio, Moscato, Cabernet Sauvignon, Pinot Noir

## **BEER SELECTION**

### **DOMESTIC**

Miller® Lite®, Miller® High Life®, Coors Light®, Budweiser®, Bud Light®

### **IMPORTED AND MICROBREWS**

New Glarus Brewing Co. Spotted Cow®, Corona®, Modelo®, Heineken®, Lakefront Brewery™ IPA, White Claw® Black Cherry, White Claw® Lime

### **NON-ALCOHOLIC BEER**

Clausthaler

## **NON-ALCOHOLIC BEVERAGE SELECTIONS**

### **COFFEE | TEA**

Coffee (regular and decaf), iced tea or assorted hot tea

### **ASSORTED JUICES**

Orange juice, apple juice, cranberry juice

### **ASSORTED SOFT DRINKS**

Pepsi®, Diet Pepsi®, Sierra Mist®, Diet Sierra Mist®, Mountain Dew®, Diet Mountain Dew®

### **OTHER**

Aquafina® bottled water, Rockstar® energy drink

## **BEVERAGE ENHANCEMENTS**

### **HOUSE-INFUSED WATER**

Lemon, lime, orange, citrus blend, cucumber lime mint, strawberry basil lemon, blueberry blackberry orange

## **COFFEE STATION ENHANCEMENTS**

### **FLAVORED CREAMER**

French vanilla, hazelnut, caramel macchiato, Irish cream, mocha

### **HOUSE-MADE FLAVORED SYRUP**

Vanilla bean, caramel, brown sugar, seasonal flavor

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# **AUDIO VISUAL & MEETING ACCESSORIES**

## **MEETING ACCESSORIES**

### **CUSTOM DIGITAL SIGNAGE**

Wall-mounted | complimentary  
Mobile units | \$40 (required in public areas)

**LUCITE PODIUM** | complimentary

**WOODEN PODIUM** | complimentary

**CLICKER** | \$40

**HDMI SPLITTER** | \$50

**ADAPTORS** | \$25

**EXTENSION CORDS** | \$7

**POWER STRIPS** | \$5

**AV TECH** | \$50/hour  
(14 day notice, 4 hour minimum, priced per hour)

## **SCREENS**

**40" CONFIDENCE MONITOR** | \$100

**55" FLAT SCREEN TELEVISION** | \$125

**65" FLAT SCREEN TELEVISIONS** | \$150

**80" FLAT SCREEN TELEVISION** | \$175

**80" TELEVISION, INNOVATION ROOM** | \$150

## **AUDIO**

**WIRELESS MICROPHONES** | \$100  
Handheld, lavalier, headset

**WIRED MICROPHONE** | \$125

**TELECONFERENCE PHONE** | \$50

## **AUDIO ACCESSORIES**

**TABLE TOP MIC STAND** | complimentary

**ADJUSTABLE FLOOR MIC STAND** | complimentary

**6 CHANNEL MIXER** | \$50

**MINI JACK TO XLR (house sound)** | \$25

**2 SPEAKER PORTABLE SOUND SYSTEM** | \$150

## **PACKAGES**

**DROP DOWN** | \$400  
Drop down screen, projector, wireless mic, podium

**DUAL SCREEN PACKAGE** | \$1,000  
Two fast fold screens, two projectors, splitter, mixer, wireless mic, podium

**FAST FOLD PROJECTOR PACKAGE** | \$550  
Fast fold screen (7.5'x13') including drape, 7000 lumen projector

## **MISCELLANEOUS**

**FLIPCHART OR WHITEBOARD WITH MARKERS** | \$30

**EASEL** | \$10 (\$50 if not returned)

**UP LIGHTING** | \$25 each

**PIPE AND DRAPE** | \$18/8 feet  
Black or white

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