

Appetizer Buffet Options

(Provides for approximately 10 people)

Cold Selections:

Meat and Cheese Platter
w/ Assorted Crackers **\$60**
w/ Cocktail Rolls **\$70**

Fresh Vegetable Tray
Broccoli, Cauliflower, Carrots, Celery,
Accompanied by Ranch Dressing **\$45**

Seasonal Fruit Display
Market Price

Corned Beef-wrapped Pickles w/
Seasoned Cream Cheese Filling **\$40**

Bottomless Chips and Salsa **\$30**

Tortilla Pinwheels w/ Your Choice of
Turkey, Ham, or Southwest Veggie **\$50**

Shrimp Cocktail: 3 Pounds of
Jumbo Gulf Shrimp w/ Cocktail Sauce **\$125**

7-Layer Mexican Dip served
w/ Bottomless Tortilla Chips **\$40**

Hot Selections:

Spinach Artichoke Dip
w/ Fresh Veggies **\$60**

Swedish or BBQ Meatballs **\$60**

Chicken Wings w/ Your Choice of
Buffalo, BBQ, or Plain **\$60**

Sausage-stuffed Mushrooms w/
Parmesan Cheese **\$50**

Bacon-wrapped Water Chestnuts **\$75**

Buffet-Style Banquet Menu

(Serves approximately 10 people per selection)

Entrée Selections

Rigatoni Primavera w/ Marinara (Vegetarian)

\$85

Fettuccini Alfredo w/ Broccoli (Vegetarian)

\$65, \$85 with Chicken

Prime Rib Stroganoff

\$105

Teriyaki Chicken Kabobs

\$105

Sweet & Sour Pork Tenderloin

\$125

Chicken or Beef Shepherd's Pie

\$90

Honey Baked Ham

\$105

Shrimp Stir-Fry

\$100

Accompaniments

Garlic Chive Mashed Potatoes

\$55

Au Gratin Potatoes

\$55

Mixed Seasonal Vegetables

\$40

Wild Rice Pilaf

\$35

Baked Broccoli and Rice w/ Cheddar Cheese

\$40

Desserts

Brownie Display

\$35

Assorted Miniature Cheesecakes

\$40

Seasonal Fresh Fruit Cobbler

\$50

Multi-Tier Plated Dinner Options

For tiers 2 and 3, selections are limited to 3 out of the 5 listed entrees.
Please specify quantities in advance to allow for adequate ordering and preparation time.

Tier 1-\$9.95 per person

Herb-Marinated and Grilled Chicken Breast Sandwich
With Mozzarella and Sun-Dried Tomato Spread
Served on a Ciabatta Roll

Apple wood-smoked Bacon and Wisconsin Cheddar Burger
Served on a Toasted Sourdough Bun*

Wrap of Sautéed Mushrooms, Roasted Red Peppers,
Cucumbers, Goat Cheese and Spring Mix on a
Tomato Basil Tortilla

Served with Italian Pasta Salad or Brew City Fries

Tier 2-\$14.95 per person

3-Piece Beer-Battered Atlantic Cod
Served with Brew City French Fries
Classic Fish and Chips;

Pan-Seared Salmon Served w/
Saffron Couscous and Steamed Asparagus Spears

Broccoli and Bacon Stuffed Chicken Breast
Served with Wild Rice Pilaf and Seasonal Vegetables

10 oz. Choice Top Sirloin
w/ Sautéed Mushrooms Served with
Cheddar and Chive Twice-Baked Potato*

Fettuccini Alfredo with Seasonal Vegetables
Served with Toasted Garlic Bread

Tier 3-\$18.95 per person

Pan-Seared Alaskan Halibut with Herbed Red Potatoes
And Seasonal Vegetables

Lemon Pepper Grilled Chicken over al dente Fettuccini
With a White Wine Cream Sauce

Grilled Iowa Pork Tenderloin
Served with Sweet Potato Puree and Oven-Roasted Apples

Filet Mignon w/ Two Jumbo Gulf Shrimp
Garlic Chive Whipped Potatoes and
Seasonal Vegetables*

Rigatoni Tossed with Olive Tapanade,
Grilled Mushrooms, and Fresh Basil

Add a House Salad w/ Balsamic Vinaigrette for \$3 per person for Tiers 2 and 3.

**All Burgers grilled to Medium-Well; All Steaks grilled to Medium.*