

Custom Creation

All served with dinner rolls & butter. \$14 per person.

Protein

Baked chicken breast, ribs, bone-in chicken, honey glazed ham, roasted turkey breast, roast beef or pork chops

+

Veggie

Green bean almondine, ranch corn, cheese broccoli, peas & pearl onions, mixed vegetables, honey glazed carrots

+

Side

Cranberry honey mustard coleslaw, ham & cheese pasta salad, Italian pasta salad, potato salad, mashed potatoes, baked potatoes, garden salad, cranberry wild rice or rice pilaf

Extra Items

\$1.50 per person.

Garden Salad

Topped with ranch or French

Spring Mix Salad

Topped with ranch or pomegranate vinaigrette

Dozen Cookies

Cranberry oat, chocolate chip, white chocolate macadamia, Reese's peanut butter or monster

Brownies

Rice Crispy Treat Bars

Cranberry Honey Mustard Coleslaw

Potato Salad

Pasta Salad

All prices except for "Starters" are per person, 15+ people required per event. Off-site catering fee of \$50 includes setup and delivery within a 50 mile radius. Extra fees will incur for 50+ miles. 72 hours of advance notice is required for catering.



CATERING MENU

Starters

Each item serves 25 people.

Flavored Wisconsin Cheese Curd & Meat Display – \$45

Sliced Cheese & Crackers – \$45

Sliced Smoked Meats & Crackers – \$50

Chips & Salsa – \$20

Chicken Wings – \$40
BBQ or buffalo with ranch & celery sticks

Egg Rolls – \$30
Served with sweet chili dipping sauce

Beef Teriyaki Satay – \$25

Chicken Sweet Chili Satay – \$25

Plan your event today!

(715) 874-2900 x102

All Hands On Deck

Deli Counter – \$11

Smoked ham pinwheel, slow roasted honey glazed turkey pinwheel, Swiss and American cheese, lettuce, tomato, sliced red onion all piled high on the choice of wheat and rye bread. Top it off with mayo or dijon mustard and compliment it with kettle chips and chocolate chip cookies.

Ultimate Tailgate – \$14

Burgers and brats oh my! Quarter pound burgers and beer boiled brats accompanied by lettuce, tomato, onion, American and pepper jack cheese and sauerkraut. Compliment your tasty tailgating protein with pickle spears, cranberry honey mustard coleslaw, corn tortilla chips with guacamole and salsa and Reese's peanut butter cookies.

The Wisconsinite – \$12

Mashed or baked potatoes with the choice of sweet corn, gravy, sour cream, whipped butter, bacon bits, scallions, shredded cheese, cheese sauce, diced ham and popcorn chicken with chocolate chip cookies for dessert.

Rio Grande Tacos – \$12

Yellow corn taco shells or white flour tortillas accompanied by pulled taco chicken, ground taco beef, sautéed peppers & onions, shredded lettuce, diced tomatoes, jalapeños, sour cream, salsa and shredded cheese.

Paired with gaucho black beans and Spanish rice with cinnamon tortilla chips and sweet cream dip for dessert.

Soup & Salad – \$11

Create your own garden salad and pair it with two of these soup options: chicken noodle, sweet heat chili, loaded baked potato, beef barley, calico bean, beef stew or split pea.

No Assembly Required

Picnic BBQ – \$14

Slow roasted ribs and baked bone-in chicken paired with mashed potatoes and gravy, cranberry honey mustard coleslaw, ranch corn and dinner rolls.

Campfire BBQ – \$14

Grilled chicken breasts paired with mashed potatoes, cranberry honey mustard coleslaw, grilled green beans in mustard sauce and biscuits with pepper gravy.

Great Wall Buffet – \$14

Teriyaki beef & broccoli and sweet & sour chicken piled high on top of fried rice, lo main noodles, or vegetable stir fry. Complete this Asian dish with egg rolls.

Da Yupper – \$12

Baked white fish in a white wine butter sauce, paired with parsley white potatoes, white rice, lemon pepper peas, brat & sauerkraut soup and dinner rolls.

Little Italy – \$12

Lasagna, chicken alfredo, spaghetti & meatballs paired with bread sticks and a garden salad with ranch dressing.

All American – \$12

Comfort food at its best... Meatloaf served with buttered cob corn, mac & cheese, mashed potatoes and dinner rolls.

Classic American – \$14

Beef stroganoff over noodles and meatloaf complimented by mashed Yukon gold potatoes, peas & carrots, wild rice pilaf and dinner rolls.

