

SALADS & FRUIT

Small 10-20ppl

Medium 20-40ppl

Large 50+

MIXED GREEN SALAD 25/40/60

Romaine Lettuce, Arugula, Spinach, Red Onion, Tomato, Carrot, Hard Boiled Egg, Cucumber

CLASSIC CAESAR SALAD 30/50/75

Chopped romaine Lettuce, Creamy House-made Caesar Dressing, Shaved Parmesan, Croutons

ITALIAN PASTA SALAD 40/75/100

Tri Color Rotini Pasta, Italian Balsamic Vinaigrette, Olives, Provolone, Mozzarella, Salami, Ham
Red Onion, Bell Peppers, Pepperoncini

GARDEN PASTA SALAD 40/75/100

Rotini Pasta, Red Wine Vinaigrette, Kalamata Olives, Peppers, Broccoli, Red Onion, Tomato, Feta Cheese

CREAMY TUNA PASTA SALAD 40/75/100

Pasta Shells, Peas, Celery, Onion, Mint Garnish

FRUIT PLATER 40/75/100

w yoghurt dip (seasonal dependent)

CRUDITE 40/75/100

Celery Sticks, Carrot Sticks, Cucumber, Bell Pepper, Broccoli, Cauliflower, Fennel, Asparagus, Radish
Choice of Two Dips: House made Creamy Ranch, Chick Pea-Roasted Red Pepper Hummus, Tzatziki, House made Blue
Cheese, Artichoke Dip, Buffalo Dip, Creamy Garden Pesto

CREAMY POTATO SALAD 40/75/100

Green Onion, Pickles, Egg, Celery

CAPRESE SALAD 40/75/100

Cherry Tomato, Mozzarella Balls, Balsamic Glaze Drizzle, Fresh Basil (Winter)

Sliced Farm Fresh Tomato, Sliced Fresh Mozzarella, Balsamic Glaze Drizzle, Basil Pesto (Summer)

APPETIZERS & ANTIPASTI

Small 10-20ppl

Medium 20-40ppl

Large 50+

CHEESE TRAY (Domestic or Imported) 80/120/170

Choice of Three Cheese Accompanied by: Toasted Marcona Almonds, Garlic Toasted Crisps

CHARCUTERIE 80/120/170

Assortment of International Cured Meat: Prosciutto, Hard Salami, Capicola, Soppresso, Bresaola
Garlic Toasted Crisps, Assorted Olives

WISCONSIN MEAT AND CHEESE PLATE 60/100/150

Assorted Locally Sourced Cheese and Summer Sausage, Spicy German Mustard Dipping

CROSTINI (fun things on toasted French bread rounds) 20 Piece Minimum Required

Portabella Mushroom, Herbed Goat Cheese Spread, Balsamic Glaze, Shaved Parmesan \$1.5/pc

Garlic Sautéed Shrimp, Guacamole, shaved parmesan \$2/pc

Bruschetta: Tomato, Red Onion, Garlic, Basil, Balsamic Glaze, Shaved Parmesan \$1/pc

Tapenade: Diced Assorted Olives, Capers, Garlic \$1.5/pc

House Cured Salmon, Herbed Cream Cheese, Chives (market price per 1 filet – 20-30ppl)

WINGS: Naked Bone in Chicken Wings, Deep Fried then Grilled for maximum flavor (90 cents per wing)

- Jamaican Jerk: Choice of 2 Dipping Sauces
- Honey BBQ: House Made Blue Cheese and Ranch for Dipping
- BBQ Sriracha: House made Blue Cheese and Ranch for Dipping
- Buffalo: House made Blue Cheese and Celery Sticks
- Thai Chili: House made Blue cheese or Ranch for Dipping

CRAB CAKES Pan Seared, Garlic-Dill- Lemon Aioli \$3/pc

ARANCINI Crisp Risotto Fritter filled with House made Italian Sausage, Mozzarella Cheese \$3/pc

MAC & CHEESE BALLS Breaded and Deep Fried \$2/pc

REUBEN ROLLS House Roasted Corned Beef, Sauerkraut, Swiss, Crispy Fried Won-Ton, 1K Dressing \$3/roll

EGG ROLLS Pork, Ginger, Cabbage, Carrot, Crispy Fried Won-Ton: Thai Chili (or) Soy Dipping Sauce \$3/roll

BUFFALO MEATBALLS House made Chicken Meatballs, Buffalo Sauce, Blue Cheese Sauce for Dipping 1\$/pc

SANDWICH BOARD

(Sold Per Each, 10 Sandwich Minimum Wraps/Cold Sandwiches \$6 per person)

****COLD CUT PLATTER** Includes an arrangement of Roast Beef, Ham, Turkey, Cheddar Cheese, Provolone Cheese
Accompaniments: Mustard, Mayo, Pickles, Sliced Tomato, Shaved Red Onion, Sandwich Rolls

CHICKEN SALAD House made Chicken Salad, Onion, Celery, Mayo, Secret Seasoning, Lettuce and Tomato
Available as a Wrap (or) Croissant (or) Hoagie

SHRIMP SALAD Creamy Lemon-Mayo Dressing, Dill, Pickles, Celery, Onion
Available as a Wrap (or) Croissant (or) Hoagie

CAESAR WRAP Romaine Lettuce, Black Olives, Cherry Tomato, Creamy House made Caesar, Spinach Wrap

HAM & CHEESE Shaved Honey Ham, Swiss Cheese, Dijon Mustard, Pickles, Lettuce, Tomato, Red Onion
Available as a Wrap (or) Croissant (or) Hoagie

TURKEY Shaved Turkey Breast, Choice of Cheese, Pesto Mayo, Lettuce, Tomato, Red Onion
Available as a Wrap (or) Croissant (or) Hoagie

BRIE Shaved Turkey Breast, Sliced Brie, Shaved Green Apple, Spinach, Apple Butter and Honey on French Bread

BAHN MI Roasted Pork Tenderloin, Sriracha Mayo, Garlic Mayo Aioli, Pickled Daikon Root/Carrot, Fresh Cilantro

PASTA

Half Pan (12 Ppl) Full Pan (24 Ppl)

CLASSIC LASAGNA Meat Sauce, Marinara, Ricotta, Parmesan and Mozzarella Cheese	40/75
VEGETABLE LASAGNA Mushrooms, Carrots, Spinach, Squash, Zucchini, Onion, Garlic Fresh Ricotta, Creamy Bechamel Sauce	40/75
CHICKEN LASAGNA Spinach, Tomato, Fresh Ricotta, Creamy Parmesan Sauce	40/75
RIGATONI Roasted Red Pepper Sauce, House made Italian Sausage, Spinach, Shaved Parmesan	40/75
BOLOGNESE Savory Northern Italian Veal/Beef/Pork Ragu, Shaved Parmesan	60/110
BAKED ZITI Classic Tomato Ragu, Baked with Parmesan and Mozzarella Cheese	40/75

MAC & CHEESE

Half Pan (12 Ppl) Full Pan (24 Ppl)

CLASSIC House made 4 - Cheese Blend, Garlic Toasted Breadcrumbs	50/100
SEAFOOD House made 4 - Cheese Blend, Shrimp and Crab, Garlic Toasted Breadcrumbs	60/120
TRUFFLED BACON House made 4 - Cheese Blend, Crispy Fried Applewood Smoked Bacon Truffle Oil, Garlic Toasted Breadcrumbs	60/120

MAIN PLATES

Small 10-20ppl

Medium 20-40ppl

Large 50+

Offered as indicated above or priced per Pound

CRISPY BAKED CHICKEN Pan seared than Roasted, Lemon- Butter – Parsley Glaze	9. Per Person
SMOKED PULLED PORK House Seasoned, Mesquite Smoked <i>Accompanied with:</i> Dinner Rolls, Coleslaw, BBQ Sauce	\$60 Per Butt (10-15 ppl) \$10 Per Butt (10-15 ppl)
SMOKED PORK ENCHILADAS Corn Tortilla filled With House Smoked Pulled Pork, Shredded Cheddar, Enchilada Sauce Accompanied by Salsa and Sour Cream	40/60/90
SPICY CHICKEN TAQUITOS Corn Tortilla filled with Shredded Chicken, Pepper Jack/Cheddar Cheese and Baked Topped with fresh Tomato Salsa, Guacamole Cream Sauce	40/60/90
PORCHETTA Slow Roasted Crispy Pork Belly and Tenderloin	\$100 (20 ppl)
CORNED BEEF & CABBAGE	\$ Per Brisket MP (25-30ppl)
PRIME RIB House Seasoned, Slow Roasted	\$ MP Per Half or Whole Rib
BBQ RIBS Fall Off the Bone, Slow Roasted Pork Ribs. Mesquite-Pineapple BBQ Sauce	\$ MP Per Full Racks
CARNE ASADA Grilled Marinated Steak Taco Bar: Shredded Lettuce, Diced Tomato, Shredded Cheddar, Queso Fresco, House Made Pico de Gallo, Guacamole, Sour Cream. Accompanied with Soft Corn Tortillas and Crisp Shells or Chips	100/150/200

GERMAN SPECIALTIES

Half Pan (12 Ppl) Full Pan (24 Ppl)

SAURBRATEN Sweet and Sour Marinated Beef Roast with Ginger Snap Gravy	50/90
ROULADEN Thin Sliced Slow Roasted Flank Steak, rolled with Bacon, Onions, Mustard, Pickles	50/90
CHICKEN GESCHNETZELTES Tender Pulled Chicken, Peas, and Carrots in a Parmesan Cream Sauce	50/90
PORK GESCHNETZELTES Creamy Mushroom Pan Gravy	50/90

SIGNATURE EVENTS

LOW COUNTRY SHRIMP BOIL

\$18.95 Per Person. Not Inclusive of Applicable "Boil Master" Fee

- Available as a Reserved Event on Premise, Excluding Friday Evenings in Season, or Offsite at a Location of your Choosing Gulf Shrimp, Kielbasa Sausage, and Sweet Corn on the Cob Boiled in a Proprietary Blend of Spices in Front of You, Accompanied by Rye Bread and Onion, Boiled Baby Reds, House made Coleslaw, Cocktail Sauce, Drawn Butter and Lemon Wedges
 - Can be presented Family Style on Large Serving Tables or Plated Individually.
 - Serving Staff Available Upon Request. Standard Delivery/Set Up Fees Apply

SIDES

Small 10-20 ppl

Medium 20-40 ppl

Large 50+

COLESLAW - 20/30/50

GARLIC MASHED POTATO - 30/40/60

BRAISED RED CABBAGE - 30/40/60

SAUTEED SEASONAL GREENS - 30/40/60

SWEET POTATO MASH - 30/40/60

CHEESY HERBED SPAETZLE - 40/60/80

BAKED BEANS - 40/60/80

GRILLED ASPARAGUS - MP