



## GRILLED SKEWERS

*Per Dozen*

<b>Sesame Chicken Skewer</b> With a Thai peanut Dipping Sauce	\$20	<b>Grilled Asian Garlic Steak Skewers</b> Cilantro Garlic Dipping Sauce	\$22
<b>Coconut Chicken Skewers</b> With Apricot Dipping Sauce	\$20	<b>Guinness Steak Skewers</b> Smoked Gouda Dipping Sauce	\$23
<b>Caribbean Jerk Chicken Skewer</b> With a pineapple jerk Dipping Sauce	\$20	<b>Roasted Veggie Skewers</b> Garlic Hummus Dipping Sauce	\$18

## HOT APPS

*Per Dozen*

<b>Southern Style Crab Cakes</b> With Chipotle Mayo	\$24	<b>Grilled Santa Fe Shrimp</b> Cilantro Lime mayo Dipping Sauce	\$26
<b>Mudpuppy Porter Meatballs in a rich creamy gravy</b> With a hint of wisconsin Porter	\$13	<b>Grilled Wisconsin Brat Bites</b> Kraut, mustard and onions	\$18

## COLD APPS

*Per Dozen*

<b>Chilled Shrimp Cocktail</b>	\$35	<b>Fresh Fruit Kabobs</b> With a yogurt Dipping Sauce	\$20
<b>Bruschetta</b> Garlic herb spread baguette with fresh tomato, Finely grated Parmesan and basil with a balsamic drizzle	\$17		

## PLATTER APPS

*Feed approximately 25-30 guests*

<b>Wisconsin Cheese Platter with sliced and cubed cheese</b> Served with assorted gourmet crackers	\$50	<b>Combination Platter</b> Mini quiches, cowboy corn and Bacon bites, mini cordon bleu bites and falafel with Sweet chili, Avocado Ranch and Chipotle Ranch Dipping Sauce.	\$40
<i>Add Wisconsin Cheese Curds</i>	\$10		
<i>Add Wisconsin Sausage</i>	\$20		
<b>Veggie Tray Fresh</b> Selection of broccoli, carrots, celery, cherry tomatoes and cucumbers with a creamy herb dip.	\$40		



## BUFFET

Two Entree Buffet	\$23.95
Three Entree Buffet	\$27.95

Served with house salad, two sides and one veggie. Dinner served with rolls with butter.

## ENTREE CHOICES

### Chicken Bruschetta

Apple wood grilled pesto marinated chicken breast topped with a tomato basil bruschetta

### Grilled Margarita Chicken

Chicken breast marinated in cilantro lime tequila, grilled over a bed cherry wood

### Sun Dried Tomato Turkey Breast

With a garlic butter glaze  
*(Can do carving station for \$3.00 per person)*

### Grilled Whiskey Ribeye

Marinated in a whiskey sauce and topped with horseradish chive butter

### Beef Tenderloin

With a mushroom cream sauce

### Cherry wood Smoked ham

With a honey brown sugar glaze  
*(Can do carving station for \$3.00 per person)*

### Herbed pork Ribeye roast

In a chardonnay butter sauce

### Grilled Haddock

In a lemon parmesan cream sauce

### Sides

Garlic Mashed  
Buttermilk Mashed  
Ancient grains & Kale blend  
Mac & Cheese  
Roasted Red potatoes with roasted garlic shaved parmesan  
Wild Rice Pilaf

### Veggies

Roasted Garden Medley  
Honey Glazed Carrots  
Green Bean Almondine  
Roasted Corn

## SPECIAL BUFFETS

### Mexican Fiesta Bar **\$15 per person**

**Choice of Two:** Seasoned ground beef, shredded marinated chicken, carnitas, sauteed onions and peppers.

**Choice of Two:** Refried Beans, mexican rice, black beans, Fire Roasted corn.

Served with soft shell flour and corn tortillas, lettuce, tomato, shredded cheese, black olives, tortilla chips and mild salsa.

*Add guacamole* **\$1.25 per person**

### Loaded Baked Potato Bar **\$13.00 per person**

Baked potato with sides of bacon, steamed broccoli, sour cream, green onions, shredded cheese.

**Choose one:** House Salad with dressing or Mac & Cheese.

### Ultimate Burger Bar **\$14.00 per person**

Grilled beef or Veggie burgers with sides of lettuce, tomato, onions, cheddar, swiss, mustard, ketchup, mayo, bacon, pickles.

Choose one: Kettle chips, pasta or potato salad, or Mac & Cheese

### Mac & Cheese Bar **\$5.00 per person**

*(purchased in combination with another selection)*

Homemade creamy macaroni and cheese with an assortment of toppings to include: bacon, breadcrumbs, parmesan cheese, scallions, and tabasco sauce.

### Wood Fired Pizza Buffet **\$13.00 per person**

Includes House Salad and variety of our specialty wood-fired pizzas.



### Hot Sandwich Bar

\$14 per person

Choose one:

- **Hot Italian beef** with roasted peppers and onions, shredded mozzarella cheese, gardenia served on a hoagie bun.
- **Pulled Pork** on a kisser roll with BBQ sauce
- **Shredded Chicken Muffalata** on a ciabatta
- **Baked Curry Cod** on a hoagie with a curry mayo

**Choose one:** Potato or pasta salad, mac & cheese, or chips

*Add any extra sides: \$2 per person    Add any extra sandwich: \$4 per person*

## PLATED MENU

*All Entrees served with choice of salad, dinner roll and butter.*

### SALAD OPTIONS

#### House Salad

Green Medley, Tomatoes, Cucumbers and Croutons

#### Spring Salad

Greens, Red Onions, Strawberries and Candied Pecans

#### Harvest Salad

Greens, Red Onions, Mandarin Oranges, and Dried Cranberries.

### PLEASE LIMIT SELECTION TO THREE ENTREES

#### Grilled Chicken Bruschetta

Apple Wood Smoked, pesto marinated chicken breast topped with tomato basil bruschetta served over jasmine rice and fresh vegetable

\$21

#### Grilled Whiskey Ribeye

Marinated in a whiskey sauce and topped with horseradish chive butter, garlic mashed potatoes and fresh vegetable.

\$25

#### Apple Wood Smoked Wisconsin Chicken

Stuffed chicken breast filled with cranberries, apples and feta cheese. Served with a port cream sauce glaze, Roasted Red potatoes with roasted garlic shaved parmesan and fresh vegetable

\$24

#### Peach Wood Smoked Tenderloin

Grilled smoked tenderloin with a brandy peach sauce with Ancient grains & Kale blend and fresh vegetable.

\$30

#### Grilled Margarita Chicken

Chicken breast marinated in cilantro lime tequila, grilled over a bed cherry wood served with jasmine rice and fresh vegetable.

\$21

#### Filet Mignon

Tender Apple wood grilled bacon wrapped filet with buttermilk mashed potatoes and fresh vegetable

\$32

#### Grilled Haddock

In a lemon parmesan cream sauce over wild rice pilaf with fresh vegetable.

\$22

#### Grilled Vegetable Skewers

Grilled peppers, onion, mushroom and cherry tomato marinated in a white wine and balsamic blend served over ancient grains and kale blend and fresh vegetable.

\$19