

BANQUET MENU



POTAWATOMI
CASINO | HOTEL™
MILWAUKEE



POTAWATOMI HOTEL & CASINO

SALES & CATERING POLICIES AND PROCEDURES

Thank you for your interest in Sales & Catering at Potawatomi Hotel & Casino. 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 Hotel & Casino 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 Hotel & Casino 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 Hotel & Casino 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 Hotel & Casino 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 Hotel & Casino will not be responsible for any personal items left behind at the conclusion of the event.
- Potawatomi Hotel & Casino 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 Hotel & Casino 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 Hotel & Casino.
- 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
\$17 | 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
\$26 | 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
\$28 | 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
\$28 | 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
\$28 | 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
\$22 | PERSON

CHEDDAR CHEESE SCRAMBLE – cheddar cheese

Hash browns
Applewood smoked bacon, ham or pork sausage
\$20 | PERSON

DENVER SCRAMBLE – ham, bell peppers, onion

Hash browns
Applewood smoked bacon, ham or pork sausage
\$22 | PERSON

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

Hash browns
Applewood smoked bacon, ham or pork sausage
\$21 | PERSON

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

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

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BREAKFAST MENU

ADD-ONS

Available as a buffet or plated add-on only.

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

CARVING STATIONS

50 PERSON MINIMUM

\$100 SERVICE ATTENDANT FEE | PER 100 PEOPLE

GLAZED PIT HAM

\$7 | PERSON

ROASTED PRIME RIB

\$15 | PERSON

ROASTED HERB CRUSTED TURKEY BREAST

\$7 | 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*

\$11 | PERSON

Add \$2 | PERSON if ordering meat alternatives

OATMEAL STATION

Steel cut oats

Raisins

Assorted berries

Brown sugar

Butter

\$7 | PERSON | 15 PERSON MINIMUM

BREAKFAST CROISSANT SANDWICH

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

\$6.50 | PERSON

BREAKFAST WRAP

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

Hash browns

\$6.50 | PERSON

WHOLE FRUIT

\$3.50 | PERSON | 1 DOZEN MINIMUM

INDIVIDUAL ASSORTED YOGURT

\$4.50 | PERSON

YOGURT PARFAIT

Granola

Assorted berries

\$8 | PERSON

ASSORTED ENERGY BARS OR GRANOLA BARS

\$39 | DOZEN

Buttermilk biscuits and sausage gravy \$4 | PERSON

Applewood smoked bacon \$5 | PERSON

Turkey bacon \$4 | PERSON

Pork sausage links \$5 | PERSON

Turkey sausage \$4 | PERSON

Artisanal chicken sausage \$6 | PERSON

Hash browns \$5 | PERSON

White cheddar grits \$4 | 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

\$45 | DOZEN | 1 DOZEN MINIMUM PER FLAVOR

MUFFINS

Banana
Blueberry
Cranberry walnut

\$40 | DOZEN | 1 DOZEN MINIMUM PER FLAVOR

BREAKFAST BREADS & COFFEE CAKES

Banana
Chocolate
Lemon
Blueberry lemon coffee cake
Cinnamon coffee cake

\$38 | DOZEN | 1 DOZEN MINIMUM PER FLAVOR

STANDARD DONUTS

Glazed cruller
Chocolate ganache
Chocolate ganache cake
Glazed
Glazed cake
Sprinkle
Sprinkle cake

\$48 | 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

\$54 | DOZEN | 1 DOZEN MINIMUM PER FLAVOR

PLAIN BAGELS

Choice of cream cheese – regular, strawberry balsamic or vegetable
\$36 | DOZEN

ASSORTED BAGELS

Choice of cream cheese – regular, strawberry balsamic or vegetable
\$48 | 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
\$14 | PERSON

CHIPS & SALSA BREAK

House-fried tortilla chips
Salsa roja, salsa verde
Pico de gallo
Guacamole
\$14 | PERSON

SASQUATCH BREAK

Beef jerky
Individual assorted mixed nuts
Individual assorted dried fruit – *golden raisins, dried cranberries, banana chips*
Individual assorted granola bars
\$17 | 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
\$14 | PERSON

MOVIE THEATER BREAK

Fresh popcorn
Nacho with cheese sauce
Assorted theater candies
\$14 | PERSON

ICE CREAM SHOP BREAK

Assorted ice cream treats
\$9 | PERSON

JUMBO COOKIE BREAK (SELECT TWO)

Chocolate chip
Oatmeal raisin
Peanut butter
Sugar dream
Assorted milk – 2% milk, chocolate milk
\$8 | PERSON

CHIPS & MORE

Individually portioned bags.

PRETZEL THINS (4-OZ.)

\$45 | DOZEN

ASSORTED KETTLE CHIPS

\$35 | DOZEN

DORITOS® (SELECT ONE)

Nacho cheese
Cool ranch
\$25 | DOZEN

FRITOS®

Original corn chips
\$38 | DOZEN

GARDETTO'S®

Original recipe
\$24 | DOZEN

FRESH POPCORN CART

Assorted seasonings – *ranch, white cheddar, bacon, chive*
\$4 | 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.

\$24 | 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
\$14 | EACH

HARVEST SALAD

Romaine lettuce, shredded mozzarella cheese, strawberries, mandarin oranges, sesame dots, dried cranberries, lemon poppy seed dressing
\$14 | EACH

COBB SALAD

Romaine lettuce, frisée, heirloom tomato, 8 minute egg, Neuske's cherry wood smoked bacon, avocado, ranch dressing
\$16 | EACH

ASIAN SESAME SALAD

Romaine lettuce, spring mix, bell pepper, scallions, carrots, cilantro, cashews, ginger soy dressing
\$14 | EACH

ADD

Chicken breast (6-oz.)	\$8 EACH
Broiled salmon filet (4-oz.)	\$8 EACH
Marinated flank steak* (6-oz.)	\$10 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
Redskin potato salad
Harvest mixed green salad – *grape tomatoes, cucumbers, herb vinaigrette*
Assorted chips
Assorted jumbo cookies
Brownies
\$28 | 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
\$28 | 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
\$28 | 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
\$34 | 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
\$36 | 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
\$36 | 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
\$34 | 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
\$25 | EACH

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

Choice of burgundy mushroom sauce or cognac
peppercorn sauce
\$36 | EACH

BEEF SHORT RIB

Braise reduction
\$32 | EACH

BROILED SALMON

Choice of honey mustard glaze or dill cream sauce
\$29 | EACH

SEASONAL WHITEFISH

Lemon chive butter
MARKET PRICE | EACH

PLANT-BASED SALISBURY STEAK

Wild mushroom demi-glace
\$28 | EACH

HERBED CAULIFLOWER STEAK

Romanesco sauce
\$24 | EACH

WILD MUSHROOM PASTA

Porcini mushroom cream
\$28 | 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 \$2 | PERSON for dessert duo

Add \$3 | PERSON for dessert trio

RASPBERRIES AND CHOCOLATE

Chocolate tulip cup, rich chocolate mousse, liquid raspberry center, chocolate cake, fresh raspberries
\$9 | PERSON

CASHEW TART

Vanilla tart shell, toasted cashew filling, espresso whipped cream, salted caramel sauce, chocolate deco
\$8 | PERSON

ETON MESS

Whipped double cream, coconut dacquoise, fresh blackberries, kalamansi curd, meringue, chocolate deco
\$9 | PERSON

THE CURRANT SITUATION

Black currant cheesecake, cream cheese mousse, chocolate ganache, vanilla bean crumble, whipped cream, blueberry gel
\$8 | PERSON

SERVED DESSERTS

Add \$2 | PERSON for dessert duo

Add \$3 | 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
\$8 | PERSON

BEE'S KNEES

Blueberry and lemon layered cake, fresh blueberries, white chocolate lemon, fresh honey, yogurt sauce, lemon curd
\$9 | PERSON

ALMOND DREAM

Almond feuilletine crunch, toasted almond mousse, almond inspiration crème, metallic glaze, blackberry crunch, blackberry sauce
\$8 | PERSON

GEOMETRY

Pecan joconde sponge, caramel chocolate mousse, cherry squares, orange infused gelee, salted caramel sauce
\$8 | 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
\$200

ANDOUILLE SAUSAGE IN PUFF PASTRY

Sweet onion marmalade
\$175

PETITE CRAB CAKES

Remoulade
\$225

WILD MUSHROOMS IN PASTRY

\$175

PETITE BEEF WELLINGTON

Roasted red pepper tapenade
\$175

HAWAIIAN TERIYAKI CHICKEN SKEWERS

\$175

BEEF EMPANADAS

Salsa verde, crema
\$225

FIG AND BLEU CHEESE FLATBREAD

\$175

SHRIMP COCKTAIL SHOOTER

Cocktail sauce
\$225

TOMATO BRUSCHETTA

\$175

BOURBON GLAZED PINEAPPLE MEATBALLS

\$175

BEEF SATAY

\$200

SMOKED SALMON CANAPÉS

Crème fraiche, dill, capers
\$225

PROSCIUTTO AND MELON BITES

Prosciutto, cantaloupe, honeydew, goat cheese
\$150

GAZPACHO SHOOTERS

\$125

HORS D'OEUVRES DISPLAY PLATTERS

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

VEGETABLE CRUDITÉS

\$175

FRESH FRUIT

\$200

TROPICAL FRUIT PLATTER

\$200

DOMESTIC CHEESE

Crackers
\$225

WISCONSIN ARTISANAL CHEESE

Crackers
\$300

CHARCUTERIE

Artisanal local meats and cheeses, assorted pickles
\$250

ANTIPASTI

Italian meats and cheeses, olives, marinated vegetables
\$250

MIDWEST

Summer sausage, Landjäger, cheese curds, assorted pickles
\$250

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HORS D'OEUVRES MENU

CHILLED SEAFOOD*

Seasonal selection
MARKET PRICE | PER PERSON

SMOKED SALMON

Capers, red onion
\$250 | 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
\$175 | 50 PIECES

MINI BRATS AND HOT DOGS

Ketchup, mustard
\$200 | 50 PIECES

MAC & CHEESE BITES

Panko bread crumbs, aged cheddar cheese sauce, cheese dipping sauce
\$150 | 50 PIECES

LOADED POTATO SKINS

Aged cheddar, Nueske's cherry wood smoked bacon, sour cream, pickled shallots
\$200 | 50 PIECES

BONELESS CHICKEN WINGS (5 lbs.)

Choice of one sauce (BBQ, Buffalo, Sriracha)
Celery sticks, ranch dressing
\$175 | SERVES 25-30

FRENCH ONION DIP

Potato chips
\$125 | SERVES 50-60

TACO DIP

House-fried tortilla chips
\$125 | SERVES 20-25

NACHO BAR

House-fried tortilla chips, beef taco meat, tomato, jalapeno, cheddar cheese, sour cream
\$375 | SERVES 40-50

PIZZA

Choice of one topping:
Pepperoni, sausage, vegetable, extra cheese
\$30 | EACH | 16 INCH

PREMIUM PIZZA

Choice of deluxe or meat lover's
Deluxe – *sausage, mushroom, onion*
Meat lover's – *pepperoni, sausage, mushroom, onion*
\$35 | 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
\$14 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
\$16 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
\$18 | 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
\$24 | 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
\$20 | 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
\$525 | SERVES 20-25

LEG OF LAMB*

Cilantro mint chimichurri
\$425 | SERVES 15-20

ROAST PORK LOIN*

Dijon mustard thyme rub
Apple onion jam
\$275 | SERVES 15-20

BROWN SUGAR SAGE RUBBED TURKEY BREAST

Cranberry chutney
\$275 | 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
\$8 | PERSON

FROMAGE GRILLE SUCRE STATION

Sweetened brie grilled between buttered brioche
Honey
Mixed berry compote
Fresh fruit
Whipped cream
\$9 | 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*
\$10 | PERSON

CRÈME BRULEE STATION

Select up to two flavors – *vanilla, chocolate, hazelnut,*
Served with assorted toppings
\$8 | 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*
\$13 | 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*
\$15 | PERSON

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Menu items subject to availability.

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
\$24 | PERSON

SLICED ROAST BEEF*

French onion gravy
\$22 | PERSON

CHICKEN PICCATA

Lemon caper sauce
\$21 | PERSON

ROASTED CHICKEN BREAST

Choice of citrus pan reduction or white wine jus
\$21 | PERSON

PORK LOIN ROAST*

Caramelized onion apple gravy
\$23 | PERSON

BROILED SALMON

Choice of honey mustard glaze or dill cream sauce
\$27 | 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
\$26 | PERSON

PLANT-BASED SALISBURY STEAK

Wild mushroom demi-glace
\$25 | PERSON

HERBED CAULIFLOWER STEAK

Romanesco sauce
\$20 | PERSON

WILD MUSHROOM PASTA

Porcini mushroom cream
\$24 | 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
\$32 | EACH

ROASTED CHICKEN BREAST

Choice of citrus pan reduction or white wine jus
\$32 | EACH

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

Choice of burgundy mushroom sauce or cognac peppercorn
\$58 | EACH

BEEF SHORT RIB

Braise Reduction
\$36 | EACH

SEASONAL WHITEFISH

Lemon chive butter
MARKET PRICE | EACH

BROILED SALMON 8-OZ.

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

ROASTED BONE-IN PORK CHOP*

Roasted fennel, apple compote
\$34 | EACH

CHICKEN SALTIMBOCCA

Prosciutto ham, fontina cheese, Madeira cream sauce
\$36 | EACH

PLANT-BASED SALISBURY STEAK

Wild mushroom demi-glace
\$28 | EACH

HERBED CAULIFLOWER STEAK

Romanesco sauce
\$24 | EACH

WILD MUSHROOM PASTA

Porcini mushroom cream
\$28 | EACH

DUETS (SELECT TWO)

Petite filet mignon* (5-oz.) \$34 | EACH

Served medium

Chicken piccata \$24 | EACH

Lobster tail (5-oz.) \$30 | EACH

Broiled salmon (6-oz.) \$26 | EACH

Shrimp scampi (3) \$14 | EACH

Shrimp de Jonghe (3) \$16 | 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 \$2 | PERSON for dessert duo

Add \$3 | PERSON for dessert trio

RASPBERRIES AND CHOCOLATE

Chocolate tulip cup, rich chocolate mousse, liquid raspberry center, chocolate cake, fresh raspberries
\$9 | PERSON

CASHEW TART

Vanilla tart shell, toasted cashew filling, espresso whipped cream, salted caramel sauce, chocolate deco
\$8 | PERSON

ETON MESS

Whipped double cream, coconut dacquoise, fresh blackberries, kalamansi curd, meringue, chocolate deco
\$8 | PERSON

THE CURRANT SITUATION

Black currant cheesecake, cream cheese mousse, chocolate ganache, vanilla bean crumble, whipped cream, blueberry gel
\$8 | PERSON

SERVED DESSERTS

Add \$2 | PERSON for dessert duo

Add \$3 | PERSON for dessert trio

HAZELNUT

Crispy royaltine, hazelnut white chocolate mousse, hazelnut praline, toasted hazelnuts, fresh raspberries, raspberry coulis, chocolate deco
\$8 | PERSON

POMME D'ÈVE

Caramel mousse, cooked apples, vanilla sponge, green apple mousse, chocolate deco, candy apple gel
\$9 | PERSON

CHOCOLATE COSMOS

Toasted white chocolate mousse, dark chocolate center, milk chocolate streusel, brownie, caramel chocolate sauce
\$9 | PERSON

VANILLA, VANILLA, VANILLA

Layered vanilla almond cake, vanilla bean caramel, schuss mousse, white chocolate and vanilla bean coating, chocolate deco
\$8 | PERSON

BUILD-YOUR-OWN DESSERT DISPLAYS

4 DOZEN MINIMUM | PER OPTION

Assorted truffles	\$38 DOZEN
French macarons	\$36 DOZEN
Dried meringues	\$32 DOZEN
Fruit tarts	\$45 DOZEN
Tropical fruit tarts	\$48 DOZEN
Pecan tarts	\$42 DOZEN
Chocolate trio verrines	\$42 DOZEN
Raspberry verrines	\$42 DOZEN
Matcha verrines	\$48 DOZEN
Coconut panna cotta	\$36 DOZEN
Vanilla panna cotta	\$36 DOZEN
Flan	\$36 DOZEN
Mexican wedding cookies	\$32 DOZEN
Tres leches	\$42 DOZEN
Warm churros	\$36 DOZEN
Tiramisu	\$48 DOZEN
Cannoli	\$40 DOZEN
Amoretti cookies	\$32 DOZEN
Mini fruit crisp	\$36 DOZEN
Vanilla cheesecake pops	\$42 DOZEN
Brownies	\$36 DOZEN
Jumbo cookies	\$48 DOZEN

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

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BEVERAGE MENU & PRICING

BAR PACKAGES

	<i>BEER WINE SODA</i>	<i>CALL</i>	<i>TOP SHELF</i>	<i>UNDER 21**</i>
FIRST HOUR	\$12	\$14	\$18	\$4
ADDITIONAL HOUR	\$6	\$8	\$10	\$4

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

OPEN BAR

	<i>CASH BAR</i>	<i>HOSTED BAR</i>
CALL BRAND COCKTAILS	\$7	\$6.50
TOP SHELF COCKTAILS	\$9	\$8.50
CORDIALS	\$8	\$7.50
HOUSE WINE	\$7	\$6.50
HOUSE CHAMPAGNE	\$7	\$6.50
DOMESTIC BOTTLED BEER	\$5	\$4.50
IMPORTS AND MICROBREWS	\$6	\$5.50
PEPSI® SOFT DRINKS	\$3	\$2.50
AQUAFINA® BOTTLED WATER	\$3	\$2.50
ROCKSTAR® ENERGY DRINKS	\$5	\$4.50

WINE | TABLE SERVICE

<i>HOUSE WINE</i>	<i>TIER II</i>	<i>CUSTOM</i>
\$32 bottle	\$36 bottle	Market price bottle

NON-ALCOHOLIC BEVERAGE STATIONS

	<i>ON CONSUMPTION</i>	<i>ALL-DAY SERVICE</i> <small>(prices based on up to 8 hours of service)</small>	<i>HALF-DAY SERVICE</i> <small>(prices based on up to 4 hours of service)</small>
COFFEE (regular and decaf)	\$42 gallon	\$6 person	\$4 person
add flavored creamer	\$46 gallon	\$7 person	\$5 person
add flavored syrup	\$46 gallon	\$7 person	\$5 person
ICED TEA or ASSORTED HOT TEA	\$38 gallon	--	--
PEPSI® SOFT DRINKS	\$3 each	--	--
AQUAFINA® BOTTLED WATER	\$3 each	--	--
HOUSE-INFUSED WATER	\$35 gallon	--	--
ASSORTED BOTTLED FRUIT JUICE	\$3.50 each	--	--
ROCKSTAR® ENERGY DRINKS	\$5 each	--	--
5-HOUR ENERGY®	\$5 each	--	--
COFFEE PEPSI® AQUAFINA®	--	\$10.75 person	\$7 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