



CATERING MENU



TABLE OF CONTENTS

THINGS TO KNOW 3

BREAKFAST..... 5-7

BREAKS & BEVERAGES..... 9-10

PLATED LUNCH..... 12-13

LUNCH TABLES (BUFFET)..... 15-17

COLD RECEPTION BOARDS..... 19

HOT RECEPTION BOARDS..... 20

COLD RECEPTION HORS D’OEUVRES..... 21

HOT RECEPTION HORS D’OEUVRES..... 22

RECEPTION STATIONS & BUTCHER BLOCK..... 23-24

LATE NIGHT SNACKS..... 25

PLATEDDINNER..... 27-29

KIDS MENU..... 30

DINNER TABLES (BUFFET)..... 32-33

DESSERTS..... 35

OUTSIDE VENDOR FEE..... 36

FROM THE BAR..... 38-39



THINGS TO KNOW

BEVERAGE SERVICE

- No liquor, beer, or wine may be brought in from outside sources.
- Titledown is a cashless facility. All "cash basis" bar sales will need to be settled with credit/debit card payment methods.

FOOD SERVICE

- All food and beverage consumed on the premises must be purchased through the venue.
- No remaining food and beverage shall be taken from the premises.

MEAL GUARANTEES

- Guarantees for food and beverage are required for the number of people attending your event by 11:00 a.m. seven (7) business days prior to your event date. This number will be considered a guaranteed number for attendance, not subject to reduction.
- Dietary Restrictions: Please remember to include any dietary restrictions with your guaranteed attendance.
- Client agrees that if the number of people attending exceeds the Final Guarantee, Client will be subject to an additional charge through a Post Guarantee Rush Fee.

POST GUARANTEE RUSH FEE:

Client agrees that any food or guest additions after the Final Guarantee due date will result in a 30% rush fee being applied to the increased food quantity order. Pending availability of additions requested.

ADMINISTRATIVE CHARGE AND SALES TAX

In addition to charges for food and beverages (both alcoholic and non-alcoholic) associated with the event, an Administrative Charge of 22% will be applied. This charge is subject to the 5.5% Wisconsin state sales tax. Please note that no portion of the Administrative Charge is distributed to employees.



BREAKFAST



CONTINENTAL BREAKFAST

All Continental Breakfast selections include Fresh-brewed Regular Coffee, Decaffeinated Coffee, Herbal Teas.

EXECUTIVE BREAKFAST

\$14.50 per person

Seasonal Sliced Fruit & Berries (DF, GF, Vegan)
Petite Pastries (N)
Assorted Granola Bars (DF, N, V)
Assorted Yogurts (GF, V)

SUNRISE BREAKFAST

\$19 per person

Seasonal Sliced Fruit & Berries (DF, GF, Vegan)
Petite Pastries (N)
Individual Parfaits (N, V) *with Vanilla Yogurt, Granola, Berries*
Assorted Bagels (DF, N, V) *with Cream Cheese, Butter, Fruit Preserves*

TITLETOWN BREAKFAST

\$21 per person

English Muffin Breakfast Sandwiches
Select one: Egg & Cheese
Egg, Cheese & Sausage
Egg, Cheese & Bacon
Build-Your-Own Parfait: *Vanilla Yogurt, Granola, Berries* (N, V)
Petite Pastries (N)
Assorted Granola Bars (DF, N, V)
Assorted Bagels (DF, N, V) *with Cream Cheese, Butter, Fruit Preserves*

Add Additional Beverages

See Page 10 for Selections

BREAKFAST TABLES

Breakfast Tables include Fresh-brewed Regular Coffee, Decaffeinated Coffee, Herbal Teas.

FRESH START TABLE

\$22 per person

Seasonal Sliced Fruit & Berries (DF, GF, Vegan)
Petite Pastries (N)
Country Fresh Scrambled Eggs (GF) *with Shredded Cheddar Cheese, Chives*
Bacon (DF, GF) and Sausage (DF, GF)
Potatoes O'Brien (DF, GF, V)

FARMHOUSE TABLE

\$25 per person

Seasonal Sliced Fruit & Berries (DF, GF, Vegan)
Bagels (DF, N, V) *with Cream Cheese, Butter, Fruit Preserves*
Country Fresh Scrambled Eggs (GF) *with Shredded Cheddar Cheese, Chives*
Bacon (DF, GF) and Sausage (DF, GF)
Potatoes O'Brien (DF, GF, V)
Pancakes (V) *with Maple Syrup, Whipped Cream, Berry Compote*

Add Additional Beverages

See Page 10 for Selections

BREAKFAST TABLE ENHANCEMENTS

The following selections may be added as an enhancement to any Breakfast Table.

BUILD-YOUR-OWN PARFAIT STATION

\$6.50 per person

Vanilla Yogurt (GF, V), Granola (N, V), Berries (DF, GF, V)

OMELET STATION

\$12.50 per person

Country Fresh Eggs, cooked-to-order with a variety of fillings & toppings:
*Goat Cheese, Cheddar Cheese, Swiss Cheese, Spinach, Mushrooms, Red Onions, Jalapeños,
Peppers, Tomatoes, Ham, Bacon, Sausage*

\$100 Charge per Chef Required. We Require One (1) Chef for every 50 Guaranteed Guests.

BREAKFAST CARVERY (DF, GF)

Pre-Carved Smoked Ham

\$10.50 per person

Roasted Tenderloin

\$20 per person

\$100 Charge per Chef Required. We Require One Chef for every 50 Guaranteed Guests.

MORNING Á LA CARTE & CUSTOMIZATIONS

BAKERY BY THE DOZEN

Petite Danishes	\$26
Petite Muffins	\$26
Assorted Bagels <i>with Cream Cheese, Butter, Fruit Preserves</i>	\$41.50
Fresh-baked Jumbo Cookies	\$43.50
Assorted Brownies	\$45.50
Assorted Dessert Bars	\$45.50
Pre-Packaged Brownies (GF)	\$45.50
Pre-Packaged Chocolate Chip Cookies	\$45.50

SNACKS

Fruit & Berry Board, Yogurt Dip	\$6.50 per person
Whole Fresh Fruit	\$24 per dozen
Assorted Granola Bars	\$28 per dozen
Assorted Greek Yogurts	\$5.50 each
Yogurt Parfait	\$5.50 each
<i>Vanilla Yogurt, Berries, Granola</i>	

ENGLISH MUFFIN BREAKFAST SANDWICHES

\$59 per dozen

Select one: Egg & Cheese
Egg, Cheese & Sausage
Egg, Cheese & Bacon

For orders of three dozen or more breakfast sandwiches, two sandwich options can be selected.

Add Additional Beverages

See Page 10 for Selections

BREAKS & BEVERAGES



ONE-HOUR SPECIALTY THEMED BREAKS

COOKIES & MILK

\$10.50 per person

Assorted Fresh-baked Jumbo Cookies (V)
2% & Chocolate Milk*

SPA

\$12.50 per person

Seasonal Fruit & Berry Board (DF, GF, V)
Assorted Yogurts (GF, V)
Granola Bars (DF, N, V)

TIME OUT

\$14 per person

Fruit & Cheese Platter (GF, V) *with Gourmet Crackers, Lahvosh*
Spinach Artichoke Dip (GF, V) *with Tortilla Chips*
Assorted Fresh-baked Jumbo Cookies (V)

FIESTA

\$14.50 per person

Black Bean & Cheese Quesadillas (V)
Chicken Taquitos
Chili con Queso Dip (GF) *with Tortilla Chips, Salsa, Pico de Gallo, Sour Cream*

SALTY SNACKS

\$52 per order

Kettle Chips & French Onion Dip
(Single order includes: 32 oz. Chips, 16 oz. Dip)

\$52 per order

Chilled Beer Cheese Dip & Pretzel Twists
(Single order includes: 32 oz. Pretzels, 16 oz. Dip)

\$3.50 each

Bagged Chips

\$3.50 each

Bagged Snack Mix

BEVERAGES

HALF-DAY SERVICE (Limit 5 hours)

\$12 per person

Fresh-brewed Regular & Decaffeinated Coffee, Herbal Teas,
Assorted Coca-Cola Products, Nicolet Bottled Water

FULL-DAY SERVICE (5+ hours)

\$20 per person

Fresh-brewed Regular & Decaffeinated Coffee, Herbal Teas,
Assorted Coca-Cola Products, Nicolet Bottled Water

HOT BEVERAGES

Fresh-brewed Regular & Decaffeinated Coffee
Half & Half, Sugar, Sugar Alternatives

\$41 per gallon

Herbal Teas

\$2 per bag

Hot Chocolate

\$31 per gallon

Hot Apple Cider

\$31 per gallon

Keurig Coffee Station
(for groups of 20 or less)

\$4 per K-Cup

Assorted Coffees, Hot Chocolate

COLD BEVERAGES

Assorted Coca-Cola Products
Coke, Diet Coke, Sprite

\$4 per 12 oz. can

Nicolet Bottled Water

\$4 per 20 oz. bottle

Sparkling Water

\$6 per 12 oz. can

Assorted Flavors

Minute Maid Fruit Juices*
Apple, Orange

\$50 per dozen 12 oz. bottle

Milk Chugs*
2%, Chocolate

\$50 per dozen 12 oz. bottle

Fresh-brewed Iced Tea

\$31 per gallon

Lemonade

\$31 per gallon

Fruit Punch

\$31 per gallon

WATER STATIONS

0-50 Guests

\$75

51-100 Guests

\$125

101+ Guests

\$425

LUNCH



COLD PLATED LUNCH

All Cold Plated Lunch selections are served with: Fresh Seasonal Fruit, Potato Salad.

CHEF'S CHOICE SEASONAL SALAD

\$22 per person

Ask your coordinator for Seasonal offering details.

TURKEY BACON WRAP

\$22 per person

Smoked Turkey, Bacon, Herb Aioli, Field Greens, Tomato, Tortilla Wrap

CHICKEN CAESAR WRAP

\$21 per person

Herb & Garlic Grilled Chicken, Field Greens, Caesar Dressing, Shredded Parmesan, Tortilla Wrap

CHEF'S CHOICE SEASONAL WRAP

\$22 per person

Ask your coordinator for seasonal offering details.

TURKEY CLUB

\$22 per person

Smoked Turkey, Smoked Gouda, Butter Crunch Bibb, Tomato, Bacon, Chive Mayo, Beer Mustard, Thick-cut Sourdough Bread

SUGAR-CURED HAM PRETZEL ROLL

\$21 per person

Sliced Ham, Cherry Aioli, Sharp Cheddar, Shaved Red Onion, Field Greens, Pretzel Roll

CHEF'S CHOICE SEASONAL SANDWICH

\$22 per person

Ask your coordinator for Seasonal offering details.

1-100 Guaranteed Guests, limit two selections
101+ Guaranteed Guests, limit three selections

TWO-COURSE PLATED LUNCH

Unless otherwise noted, all Two-Course Plated Lunch selections are served with:
Fresh-baked Rolls with Butter, Salad Course, Chef's Choice Vegetable.

SALAD COURSE Select one:

GARDEN SALAD (DF, GF, Vegan)

Romaine, Tomatoes, Cucumbers, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette

CHEF'S CHOICE SEASONAL SALAD

add \$4.50 per person

Ask your coordinator for Seasonal offering details.

ENTRÉE COURSE

LASAGNA ROLL UP

\$25 per person

Lasagna Roll Up, Braised Spinach, Tomato Vodka Cream Sauce

LEMON ROSEMARY CHICKEN (GF)

\$31 per person

French-cut Chicken Breast, Natural Jus with Garlic Whipped Yukon Gold Potatoes

CHICKEN PUTTANESCA

\$31 per person

Breaded Boneless Chicken Breast, Puttanesca Sauce with Sun-dried Tomato & Feta Risotto

SALMON (GF)

\$32 per person

Seared Salmon, Roasted Garlic Cream Sauce with Wild Rice

DOOR COUNTY CHERRY PORK CHOP (GF)

\$32 per person

Door County Cherry Pork Chop, Port Wine Cherry Demi-glace with Garlic Whipped Yukon Gold Potatoes

1-100 Guaranteed Guests, limit two selections

101+ Guaranteed Guests, limit three selections

LUNCH TABLES



LUNCH TABLES

GREAT LAWN PICNIC TABLE

Two Sandwich Choices **\$30 per person**
Three Sandwich Choices **\$36.50 per person**

SANDWICH SELECTIONS *Served with Kettle Chips*

CAESAR WRAP

Herb & Garlic Grilled Chicken, Field Greens,
Caesar Dressing, Shredded Parmesan, Tortilla Wrap

TURKEY BACON WRAP

Smoked Turkey, Bacon, Herb Aioli, Field Greens,
Tomato, Tortilla Wrap

PORTOBELLO MUSHROOM WRAP (Vegan)

Grilled Herb-marinated Portobello, Roasted Red
Pepper Hummus, Grilled Zucchini, Squash,
Red Onions, Field Greens, Tortilla Wrap

CHEF'S CHOICE SEASONAL WRAP

Ask your coordinator for Seasonal offering details.

GREEN SELECTIONS *Select one:*

with Ranch Dressing & Balsamic Vinaigrette

GARDEN SALAD (DF, GF, VEGAN)

Romaine, Tomato, Cucumber, Peppers, Carrots

CHEF'S CHOICE SEASONAL SALAD

Ask your coordinator for Seasonal offering details.

CHEF'S CHOICE SEASONAL SANDWICH

Ask your coordinator for Seasonal offering details.

SUGAR-CURED HAM PRETZEL ROLL

Sliced Ham, Cherry Aioli, Sharp Cheddar,
Shaved Red Onion, Field Greens, Pretzel Roll

TURKEY CLUB

Smoked Turkey, Smoked Gouda, Butter Crunch
Bibb, Tomato, Bacon, Chive Mayo,
Beer Mustard, Thick-cut Sourdough Bread

COLD SELECTIONS *Select one:*

Pasta Salad (V)

Potato Salad (DF, GF, V)

DESSERT

Chef's Choice Dessert (N)

1-100 Guaranteed Guests, limit two selections

101+ Guaranteed Guests, limit three selections

LUNCH TABLE ENHANCEMENT

Soup can be added to any of the lunch tables listed on pages 18-20.

SOUP

add \$5.50 per person, per selection

Chicken Noodle (DF)

Chicken Tortilla (DF)

Minestrone (DF, V)

Loaded Baked Potato

Tomato Bisque (GF, V)

LUNCH TABLES

TITLETOWN COOKOUT TABLE

\$30 per person

Coleslaw (GF, V)
Potato Salad (DF, GF, V)
Johnsonville® Bratwursts (DF, GF) *with Buns, Sauerkraut*
Festy Burgers (DF) *with Buns, Leaf Lettuce, Sliced Tomatoes and Onions, Sliced Cheese, Pickle Spears*
Condiments: Ketchup, Mustard, Mayonnaise
Kettle Chips (DF, GF, V)
Chef's Choice Dessert (N)

UPGRADE YOUR TITLETOWN COOKOUT TABLE

Add: Caramelized Onions (DF, GF, V) and Sautéed Mushrooms (DF, GF, V)

add \$3 per person

Add: Bacon (DF, GF)

add \$3.50 per person

Add: Garden Salad (DF, GF, Vegan) *Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette*

add \$3.50 per person

Add: Pack 'N Cheese (V)

add \$4.50 per person

Add: Gluten-Free Buns (GF, DF)

add \$4 per person

Add: Beyond Burger (Vegan, DF, V)

add \$11 per person

BACKYARD BBQ TABLE

\$33 per person

Coleslaw (GF, V)
Potato Salad (GF)
Country Green Beans (DF, GF) *with Bacon, Caramelized Onions, Red Peppers*
Pack 'N Cheese (V)
BBQ Pulled Pork (DF, GF) *with Kings Hawaiian® Rolls*
BBQ Chicken (DF, GF)
Chef's Choice Dessert (N)

UPGRADE YOUR BACKYARD BBQ TABLE

Add: Garden Salad (DF, GF, Vegan) *Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette*

add \$3.50 per person

LUNCH TABLES

STEAKHOUSE TABLE

\$41.50 per person

Garden Salad (DF, GF, Vegan)
Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette
Seasonal Roasted Vegetables (DF, GF, Vegan)
Loaded Mashed Potatoes (GF) *with Bacon, Cheddar, Scallions*
Thyme-seared Chicken Breast (DF, GF) *with Natural Jus*
Sliced New York Strip (DF, GF) *with Cognac Demi-glace*
Fresh-baked Rolls (V) *with Butter*
Chef's Choice Dessert (N)

UPGRADE YOUR STEAKHOUSE TABLE

Add: Caramelized Onions (DF, GF, V) and Sautéed Mushrooms (DF, GF, V)

add \$3 per person

Sub: Baked Potato Bar (GF) for Loaded Mashed Potatoes

add \$6.50 per person

Toppings: Bacon Bits, Shredded Cheddar, Sour Cream, Scallions

Add Additional Beverages

See Page 10 for Selections

RECEPTION



COLD RECEPTION BOARDS

The following selections all serve approximately 50 guests.

CRUDITÉ (DF, GF, Vegan)

Assortment of Fresh-cut Seasonal Vegetables
with Ranch Dip

\$270 per board

FRUIT & BERRY (DF, GF, Vegan)

Seasonal Sliced Fresh Fruits, Berries
with Yogurt Dip

\$295 per board

ARTISAN CHEESE & CHARCUTERIE (GF)

Assorted Fine Cheeses, Cold Meats, Seasonal Fresh Fruit Garnish
with Gourmet Crackers, Lahvosh, Crostini

\$350 per board

ANTIPASTO

Marinated Olives (DF, GF, Vegan), Roasted Red Peppers (DF, GF, Vegan),
Pepperoncini Peppers (DF, GF, Vegan), Italian Cured Meats (DF, GF),
Fresh Mozzarella (GF, V), Assorted Cheeses (GF, V)
with Gourmet Crackers, Lahvosh, Crostini

\$310 per board

SHRIMP COCKTAIL (DF, GF)

100 Jumbo Shrimp
with Cocktail Sauce, Lemon Wedges

\$410 per board

HOT RECEPTION BOARDS

The following selections all serve approximately 50 guests.

SPINACH & ARTICHOKE DIP (GF, V)

with Tortilla Chips, Celery, Carrots

\$215 per order

CHORIZO QUESO DIP (GF)

with Tortilla Chips

\$215 per order

BUFFALO CHICKEN DIP (GF)

with Tortilla Chips, Celery

\$215 per order

PULLED PORK SLIDERS

BBQ Pulled Pork (DF, GF)

with Kings Hawaiian® Rolls

\$245 per order

MINI BRATS

Mini Johnsonville® Brats (DF, GF)

with Buns, Sauerkraut, Beer Brat Mustard, Ketchup, Mustard

\$270 per order

BEEF SLAMMERS

Mini Festy Burgers, Cheddar, Caramelized Onions,

Slider Bun *with Ketchup, Mustard*

\$295 per order

COLD RECEPTION HORS D'OEUVRES

The following selections all contain 50 pieces.

VEGETARIAN

Mozzarella, Tomato Jam, Aged Balsamic Crostini (V)

\$135 per order

Caprese Skewers (GF, V) *with Balsamic Glaze*

\$155 per order

Antipasto Skewers (GF, V)

\$175 per order

Olives, Artichokes, Fresh Mozzarella, Tomatoes

BEEF, CHICKEN, PORK

Classic Deviled Eggs (GF)

\$135 per order

Prosciutto & Basil-wrapped Fresh Mozzarella (GF)

\$150 per order

Roasted Tenderloin Crostini *with Garlic Aioli, Rosemary, Roasted Tomato*

\$245 per order

SEAFOOD

Shrimp Ceviche Shooters (DF, GF)

\$270 per order

Mini Lobster Rolls

Market Price*

CONFECTIONS

Assorted Mini Mousse Shooters (GF, V)

\$160 per order

White Chocolate, Dark Chocolate, Lemon

Bite-size Desserts (N, V)

\$160 per order

Mini Dessert Bars, Cheesecakes, Mini Chocolate Eclairs

HOT RECEPTION HORS D'OEUVRES

The following selections all contain 50 pieces.

VEGETARIAN

Mini Grilled Cheese (V)	\$140 per order
Toasted Cheese Ravioli (V) <i>with Marinara Sauce</i>	\$145 per order
Vegetable Spring Roll (DF, V) <i>with Ginger Soy Sauce</i>	\$170 per order
Pack 'N Cheese (V)	\$170 per order

CHICKEN

Chicken Wings (DF, GF) <i>tossed in Buffalo Sauce or BBQ Sauce with Ranch, Bleu Cheese, Celery, Carrots</i>	\$145 per order
Chicken Pot Stickers (DF) <i>with Wasabi Soy Sauce</i>	\$145 per order
Chili Lime Chicken Skewers (DF, GF) <i>with Sriracha Aioli</i>	\$190 per order
Gluten-free Chicken Tenders (DF) <i>with BBQ Sauce, Ranch</i>	\$260 per order

BEEF & PORK

Swedish Meatballs	\$140 per order
BBQ Meatballs	\$140 per order
Pork Pot Stickers (DF) <i>with Wasabi Soy Sauce</i>	\$145 per order
Beef Yakitori (DF, GF) <i>with Chili Mayo</i>	\$235 per order

SEAFOOD

Coconut Shrimp (DF, N) <i>with Mae Ploy Sauce</i>	\$175 per order
Crab-stuffed Mushroom Caps	\$230 per order
Bacon Wrapped Scallops (DF, GF)	Market Price*

RECEPTION STATIONS

90-minute service recommended.

MASHED POTATO BAR

\$8.50 per person

Yukon Gold Mashed Potatoes (GF, V),
Maple Whipped Sweet Potatoes (GF, V)
*with Shredded Cheddar, Crumbled Bacon, Sour Cream,
Scallions, Brown Sugar, Mini Marshmallows*

DIP TRIO

\$15.50 per person

Chorizo Queso Dip (GF)
Buffalo Chicken Dip (GF),
Spinach Artichoke Dip (GF, V)
with Tortilla Chips, Pita Chips, Celery, Carrots

FAN FARE

\$18 per person

BBQ Pulled Pork (DF, GF) *with Kings Hawaiian® Rolls*
Mini Hot Dogs (DF, GF) & Mini Johnsonville® Brats (DF, GF)
with Mini Sausage Buns, Ketchup, Mustard
French Onion Dip (GF, V) *with Potato Chips*

PACK 'N CHEESE MADNESS

\$20 per person

Baked Pack 'N Cheese (V)
*Toppings: Buffalo Chicken, Bacon Crumbles, Bleu Cheese Crumbles,
Sriracha, Tabasco*

NACHO BAR

\$20 per person

Shredded Chicken (DF, GF) & Beef Barbacoa (DF, GF),
Nacho Cheese (GF, V)
with Flour Tortillas, Tortilla Chips
*Toppings: Salsa, Sour Cream, Jalapeños, Shredded Lettuce,
Diced Tomatoes, Black Olives*

BUTCHER BLOCK

90-minute service recommended. \$100 Charge per Chef Required.
We Require One Chef per selection for every 100 Guaranteed Guests.
Minimum 20 Guaranteed Guests.

BEEF Includes: Caramelized Onions, Au Jus, Horseradish Cream, Fresh-baked Rolls with Butter

ROASTED SIRLOIN (DF, GF) **\$18 per person**

ROASTED TENDERLOIN (DF, GF) **\$27 per person**

PORK Includes: Honey Mustard Demi-glace, Fresh-baked Rolls with Butter

SMOKED HAM (DF, GF) **\$24 per person**

POULTRY Includes: Cranberry Chutney, Fresh-baked Rolls with Butter

ROASTED TURKEY BREAST (DF, GF) **\$13 per person**

LATE NIGHT SNACKS

LIGHT

KETTLE CHIPS & FRENCH ONION DIP

(Single order includes: 32 oz Chips, 16 oz Dip)

\$52 per order

CHILLED BEER CHEESE DIP & PRETZEL TWISTS

(Single order includes: 32 oz Pretzels, 16 oz Dip)

\$52 per order

BAGGED SNACK MIX

\$3.50 per bag

HEAVY

ARTISAN PIZZA

14" Chef's Choice Toppings
(minimum order of 10 pizzas)

\$22 per pizza

BEEF SLAMMERS

Mini Festy Burgers, Cheddar, Caramelized Onions
with Slider Buns, Ketchup, Mustard

\$295 per order

MINI BRATS

Mini Johnsonville® Brats
with Buns, Sauerkraut, Beer Brat Mustard, Ketchup, Mustard

\$270 per order

WARM PRETZEL BITES WITH NACHO CHEESE SAUCE

\$160 per order

SWEETS

FRESH-BAKED JUMBO COOKIES

\$43.50 per dozen

PRE-PACKAGED BROWNIES (GF)

\$45.50 per dozen

PRE-PACKAGED CHOCOLATE CHIP COOKIES

\$45.50 per dozen

DINNER



TWO-COURSE PLATED DINNER

Unless otherwise noted, all Two-Course Plated Dinner selections on Pages 27-29 are served with: Fresh-brewed Regular Coffee (Decaffeinated Coffee upon request), Fresh-baked Rolls with Butter, Salad Course, Chef's Choice Vegetable.

SALAD COURSE *Select one:*

GARDEN SALAD (DF, GF, Vegan)

Romaine, Tomatoes, Cucumbers, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette

CHEF'S CHOICE SEASONAL SALAD

add \$4.50 per person

Ask your coordinator for Seasonal offering details.

CHICKEN ENTRÉES

LEMON ROSEMARY CHICKEN (GF, DF)

\$31 per person

French-cut Chicken Breast, Lemon Rosemary Jus, Herb-roasted Potatoes

CHICKEN PUTTANESCA

\$31 per person

Breaded Boneless Chicken Breast, Puttanesca Sauce with Sun-dried Tomato & Feta Risotto

CHICKEN PICCATA (GF)

\$31 per person

French-cut Herb-seared Chicken Breast, Lemon Caper Sauce with Garlic Whipped Yukon Gold Potatoes

CHICKEN MARSALA (DF, GF)

\$31 per person

French-cut Chicken Breast, Mushrooms, Marsala Wine with Roasted Yukon Gold Potatoes

1-100 Guaranteed Guests, limit two selections

101+ Guaranteed Guests, limit three selections

TWO-COURSE PLATED DINNER

BEEF ENTRÉES

GRILLED MANHATTAN STRIP (GF)

Grilled Manhattan Strip Loin, Mushroom Demi-glace
with Garlic Whipped Yukon Gold Potatoes

\$45.50 per person

FILET (GF)

Hand-cut 8oz Filet, Cognac Demi-glace with Garlic Whipped Yukon Gold Potatoes

\$58 per person

FISH & SHELLFISH ENTRÉES

BROWN BUTTER-CRUSTED COD

8oz Brown Butter-crusted Cod, Lemon Caper Butter Sauce with Wild Rice

\$43.50 per person

SALMON (DF, GF)

Seared Salmon, Roasted Garlic Cream Sauce with Wild Rice

\$41.50 per person

BACON-WRAPPED SCALLOPS (GF)

Seared Bacon-wrapped Scallops, Garlic Basil Butter with Roasted Red Pepper Risotto

Market Price*

VEGETARIAN & VEGAN ENTRÉES

WILD MUSHROOM RAVIOLI (V)

Wild Mushroom-filled Pasta, Sautéed Vegetables, Parmesan Cream Sauce
Vegetarian Only
No Chef's Choice Vegetable

\$31 per person

GRILLED PORTOBELLO MUSHROOM (GF, V)

Grilled Portobello Mushroom Cap, Butternut Squash Purée with Toasted Farro
Chef's Choice Vegetable

\$31 per person

1-100 Guaranteed Guests, limit two selections
101+ Guaranteed Guests, limit three selections

TWO-COURSE PLATED DINNER

DUO PLATE ENTRÉES

All Duo Plate Entrées are served with: 4oz Black Angus Filet, topped with

Select one: Sautéed Mushroom Demi-glace or Cognac Demi-glace.

LEMON ROSEMARY CHICKEN & CHOICE FILET (GF, DF)

\$46.50 per person

French-cut Chicken Breast, Lemon Rosemary Jus, Herb-roasted Potatoes

CHICKEN PICCATA & CHOICE FILET (GF)

\$47.50 per person

French-cut Herb-seared Chicken Breast, Lemon Caper Sauce
with Garlic Whipped Yukon Gold Potatoes

SALMON & CHOICE FILET (DF, GF)

\$58 per person

Seared Salmon, Roasted Garlic Cream Sauce *with Wild Rice*

BACON-WRAPPED SCALLOPS & CHOICE FILET (GF)

Market Price*

Seared Bacon-wrapped Scallops, Garlic Basil Butter
with Roasted Red Pepper Risotto

1–100 Guaranteed Guests, limit two selections

101+ Guaranteed Guests, limit three selections

KIDS MENU

All plated kid's meals are served with French Fries.

HOT DOG

\$8.50 per person

PACK 'N CHEESE

\$10.50 per person

CHEESEBURGER

\$12.50 per person

CHICKEN TENDERS WITH RANCH DRESSING

\$12.50 per person

Limit one selection

Add: Salad course to any kid's meal

add \$3.50 per person

LUNCH AND DINNER TABLE (BUFFET) PRICING

Kids 4-12 Years – ½ Price

Kids 3 years and under – No Charge

DINNER TABLES



DINNER TABLES

All Dinner Tables on pages 35-36 are served with Fresh-brewed Regular Coffee (Decaffeinated Coffee upon request).

TAILGATE DINNER TABLE

\$41.50 per person

Coleslaw (GF, V)
Potato Salad (DF, GF, V)
Johnsonville® Bratwursts (DF, GF) with Buns, Sauerkraut, Beer Brat Mustard
Festy Burgers (DF) with Buns, Leaf Lettuce, Sliced Tomatoes and Onions, Sliced Cheese, Pickle Spears
Condiments: Ketchup, Mustard, Mayonnaise
BBQ Chicken Breast (DF, GF)
Kettle Chips (DF, GF, V)
Chef's Choice Dessert (N)

UPGRADE YOUR TAILGATE DINNER TABLE

Add: Caramelized Onions (DF, GF, V) and Sautéed Mushrooms (DF, GF, V)

add \$3 per person

Add: Bacon (DF, GF)

add \$3.50 per person

Add: Garden Salad (DF, GF, Vegan) Romaine, Tomato, Cucumber, Peppers,
Carrots with Ranch Dressing & Balsamic Vinaigrette

add \$3.50 per person

Add: Gluten-Free Buns (GF, DF)

add \$4 per person

Add: Beyond Burger (Vegan, DF, V)

add \$11 per person

SMOKEHOUSE BBQ DINNER TABLE

\$46.50 per person

Coleslaw (GF, V)
Potato Salad (DF, GF, V)
Country Green Beans (DF, GF) with Bacon, Caramelized Onions, Red Peppers
Pack 'N Cheese (V)
BBQ Pulled Pork (DF, GF) with Kings Hawaiian® Rolls
BBQ Smoked Brisket (DF, GF)
BBQ Chicken (DF, GF)
Chef's Choice Dessert (N)

UPGRADE YOUR SMOKEHOUSE BBQ DINNER TABLE

Add: Garden Salad (DF, GF, Vegan) Romaine, Tomato, Cucumber, Peppers,
Carrots with Ranch Dressing & Balsamic Vinaigrette

add \$3.50 per person

Sub: Yukon Gold Whipped Potatoes (GF, V) for Potato Salad

add \$3.50 per person

Sub: Baked Potato Bar (GF) for Potato Salad

add \$6.50 per person

Toppings: Bacon Bits, Shredded Cheddar, Sour Cream, Scallions

DINNER TABLES

STEAK IN THE GAME

\$53 per person

Garden Salad (DF, GF, Vegan)
Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing and Balsamic Vinaigrette
Seasonal Roasted Vegetables (DF, GF, Vegan)
Garlic Whipped Yukon Gold Potatoes (GF, V)
Fresh-baked Rolls (V) *with Butter*
Lemon Rosemary Chicken (DF, GF) *with Natural Demi-glace*
Seared Salmon (DF, GF) *with Roasted Garlic Cream Sauce*
Carved New York Strip (DF, GF) *with Cognac Demi-glace*
Chef's Choice Dessert (N)

UPGRADE YOUR STEAK IN THE GAME

Add: Caramelized Onions (DF, GF, V) and Sautéed Mushrooms (DF, GF, V)

add \$3 per person

Sub: Baked Potato Bar (GF) for Garlic Whipped Yukon Gold Potatoes
Toppings: Bacon Bits, Shredded Cheddar, Sour Cream, Scallions

add \$6.50 per person

DESSERTS



PLATED DESSERTS

Desserts may be paired with any Plated Lunch and Dinner options.

CHOCOLATE CAKE (V) Layers of Rich Chocolate Cake, Berry Garnish	\$9 per person
CARROT CAKE (N, V) Layered with Cream Cheese Frosting & Nuts	\$9 per person
CHEESECAKE (V) Silky Vanilla Bean, Berries	\$9 per person
BLUEBERRY WHITE CHOCOLATE CHEESECAKE (V) White Chocolate Cheesecake, Blueberry Compote, Berry Garnish	\$9 per person
SALTED CARAMEL CHEESECAKE (V) Vanilla Cheesecake, Salted Caramel, Berry Garnish	\$9 per person
BERRIES & CREAM (GF, V) Fresh Seasonal Berries, House-made Whipped Cream	\$9 per person
FLOURLESS CHOCOLATE TORTE (GF) Rich Chocolate Torte, Berry Garnish	\$9 per person

1-100 Guaranteed Guests, limit two selections
101+ Guaranteed Guests, limit three selections

DESSERT STATIONS

90-minute service recommended.

FROZEN TUNDRA BAR Ice Cream Toppings: Nuts, Sprinkles, Hot Fudge, Fresh Whipped Cream, Other Assorted Toppings \$100 Charge per Attendant Required. We Require One (1) Attendant for every 50 Guaranteed Guests.	\$11 per person
CHEESECAKE BAR Assorted Cheesecake Toppings: Strawberry Sauce, Chocolate Sauce, Assorted Crushed Nuts, Chocolate Chips, Whipped Cream	\$13 per person
PETITE DESSERT STATION Assorted Mini Cheesecakes, Rice Krispies Treats™, Mini Cream Puffs, Mini Chocolate Eclairs, French Macarons, Seasonal Fresh Fruit & Berries	\$17 per person
SARA'S GELATO Ask your coordinator about options available and pricing.	

Add Fresh-brewed Regular & Decaffeinated Coffee
to any Dessert Station **\$2.50 per person**

OUTSIDE VENDOR FEE

Clients can use an outside licensed vendor for an approved specialty item. Approval will need to be requested no later than ten (10) business days prior to your event date. A \$2.00 per person fee will be assessed per the final guaranteed attendance.

For anniversary, wedding, birthday, or retirement events that bring in an approved specialty item, the fees listed below will apply per the final guaranteed attendance. All fees are subject to sales tax.

1-25 people	\$50
26-150 people	\$65
151-250 people	\$95

FROM THE BAR



FROM THE BAR

Staffed Bars will incur a \$125 Charge per Bartender.

We require One (1) Bartender for every 50 Guaranteed Guests.

FULL BAR PACKAGE

\$18 per person *first hour*

\$11 per person *each additional hour*

Spirits, Cordials, House Wine, Domestic Beer, Premium Beer, Coca-Cola Products, Nicolet Bottled Water

BEER, WINE & SODA

\$13 per person *first hour*

\$9 per person *each additional hour*

House Wine, Domestic Beer, Premium Beer, Coca-Cola Products, Nicolet Bottled Water

A' LA CARTE

SPIRITS

\$7 per drink *hosted bar*

\$8 per drink *cash bar*

Vodka

Tito's

Gin

New Amsterdam

Rum

Bacardi Superior

Captain Morgan's Original Spiced

Malibu Coconut

Whiskey

Crown Royal

Jack Daniel's

Bourbon

Maker's Mark

Scotch

Dewar's White Label

Brandy

Korbel

Tequila

Camarena Silver

HOUSE WINES

\$6 per drink *hosted bar*

\$7 per drink *cash bar*

Chardonnay, Cabernet Sauvignon, Merlot,

Pinot Grigio, Pinot Noir, Sauvignon Blanc

DOMESTIC BEERS

\$6 per drink *hosted bar*

\$7 per drink *cash bar*

Miller Lite, Coors Light

NON-ALCOHOLIC BEERS

\$5 per drink *hosted bar*

\$6 per drink *cash bar*

N/A Beer Selection Available Upon Request

PREMIUM BEERS

\$7 per drink *hosted bar*

\$8 per drink *cash bar*

Current Selections Available Upon Request

SOFT DRINKS

Coca-Cola Products

\$4 per 12 oz. can

Nicolet Bottled Water

\$4 per 20 oz. bottle

SPECIALTY BAR PACKAGES

Staffed Bars will incur a \$125 Charge per Bartender.

Bar Packages: *We require One Bartender for every 50 Guaranteed Guests.*

ULTIMATE MIMOSA PACKAGE

Champagne, Triple Sec, Garnishes

Select two: *Orange Juice, Cranberry Juice, Mango Puree or Raspberry Lemonade*

Add Additional Juices

\$10 per person *first hour*

\$7 per person *each additional hour*

add \$1 per person, per selection

CRAFT COCKTAIL PACKAGE

Greyhounds, Mules, Mojitos,
Palomas, Couple's Signature

\$13 per person *first hour*

\$8 per person *each additional hour*

FULL WINE LIST IS AVAILABLE UPON REQUEST

THANK YOU!







EVENTS@PACKERS.COM • 920.569.7515
TITLETOWN.COM