



CATERING MENU



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THINGS TO KNOW

BEVERAGE SERVICE

- No liquor, beer or wine may be brought in from outside sources.
- Titledtown 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 event space.

MEAL GUARANTEES

- Guarantees for food and beverage are required for the number of people attending your event by 11 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 guaranteed date will result in a 30% rush fee being applied to the increased food quantity order.

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

\$15 per person

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

SUNRISE BREAKFAST

\$20 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

\$22 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

\$23 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

\$26 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

\$7 per person

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

OMELET STATION

\$13 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

\$11 per person

Roasted Tenderloin

\$21 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	\$27
Petite Muffins	\$27
Assorted Bagels <i>with Cream Cheese, Butter, Fruit Preserves</i>	\$43
Fresh-baked Jumbo Cookies	\$45
Assorted Brownies	\$47
Assorted Dessert Bars	\$47
Pre-Packaged Brownies (GF)	\$47
Pre-Packaged Chocolate Chip Cookies	\$47

SNACKS

Fruit & Berry Board, Yogurt Dip	\$7 per person
Whole Fresh Fruit	\$25 per dozen
Assorted Granola Bars	\$29 per dozen
Assorted Greek Yogurts	\$6 each
Yogurt Parfait <i>Vanilla Yogurt, Berries, Granola</i>	\$6 each

ENGLISH MUFFIN BREAKFAST SANDWICHES

\$65 per dozen

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

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

ADD ADDITIONAL BEVERAGES

See page 10 for selections

BREAKS & BEVERAGES



ONE-HOUR SPECIALTY THEMED BREAKS

COOKIES & MILK

\$11 per person

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

SPA

\$13 per person

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

TIME OUT

\$14.50 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

\$15 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

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

\$54 per order

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

\$54 per order

Bagged Chips

\$4 each

Bagged Snack Mix

\$4 each

BEVERAGES

HALF-DAY SERVICE (LIMIT 5 HOURS)

\$13 per person

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

FULL-DAY SERVICE (5+ HOURS)

\$21 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

\$43 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
Assorted Flavors

\$6 per 12 oz. can

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.

CHICKEN CAESAR WRAP	\$22 per person
Herb & Garlic Grilled Chicken, Field Greens, Caesar Dressing, Shredded Parmesan, Tortilla Wrap	
SUGAR-CURED HAM PRETZEL ROLL	\$22 per person
Sliced Ham, Cherry Aioli, Sharp Cheddar, Shaved Red Onion, Field Greens, Pretzel Roll	
CHEF'S CHOICE SEASONAL SALAD	\$23 per person
Ask your coordinator for seasonal offering details.	
TURKEY BACON WRAP	\$23 per person
Smoked Turkey, Bacon, Herb Aioli, Field Greens, Tomato, Tortilla Wrap	
CHEF'S CHOICE SEASONAL WRAP	\$23 per person
Ask your coordinator for seasonal offering details.	
TURKEY CLUB	\$23 per person
Smoked Turkey, Smoked Gouda, Butter Crunch Bibb, Tomato, Bacon, Chive Mayo, Beer Mustard, Thick-cut Sourdough Bread	
CHEF'S CHOICE SEASONAL SANDWICH	\$23 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

Ask your coordinator for seasonal offering details.

add \$5 per person

ENTRÉE COURSE

LASAGNA ROLL UP

Lasagna Roll Up, Braised Spinach, Tomato Vodka Cream Sauce

\$26 per person

LEMON ROSEMARY CHICKEN (GF)

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

\$32 per person

CHICKEN PUTTANESCA

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

\$32 per person

SALMON (GF)

Seared Salmon, Roasted Garlic Cream Sauce with Wild Rice

\$33 per person

DOOR COUNTY CHERRY PORK CHOP (GF)

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

\$33 per person

1-100 guaranteed guests, limit two selections
101+ guaranteed guests, limit three selections

LUNCH TABLES



LUNCH TABLES

GREAT LAWN PICNIC TABLE

- Two Sandwich Choices **\$31 per person**
- Three Sandwich Choices **\$38 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 \$6 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

\$31 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 \$4 per person**
Add: Garden Salad (DF, GF, Vegan) *Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette* **add \$4 per person**
Add: Gluten-Free Buns (GF, DF) **add \$4.50 per person**
Add: Pack 'N Cheese (V) **add \$5 per person**
Add: Beyond Burger (DF, V, Vegan) **add \$11.50 per person**

BACKYARD BBQ TABLE

\$34 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 King's 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 \$4 per person**

LUNCH TABLES

STEAKHOUSE TABLE

\$43 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 \$7 per person

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

RECEPTION



COLD RECEPTION BOARDS

The following selections all serve approximately 50 guests.

CRUDITÉ (DF, GF, VEGAN)	\$280 per board
Assortment of Fresh-cut Seasonal Vegetables with Ranch Dip	
FRUIT & BERRY (DF, GF, VEGAN)	\$305 per board
Seasonal Sliced Fresh Fruits, Berries with Yogurt Dip	
ANTIPASTO	\$320 per board
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	
ARTISAN CHEESE & CHARCUTERIE (GF)	\$365 per board
Assorted Fine Cheeses, Cold Meats, Seasonal Fresh Fruit Garnish with Gourmet Crackers, Lahvosh, Crostini	
SHRIMP COCKTAIL (DF, GF)	\$425 per board
100 Jumbo Shrimp with Cocktail Sauce, Lemon Wedges	

HOT RECEPTION BOARDS

The following selections all serve approximately 50 guests.

SPINACH & ARTICHOKE DIP (GF, V) <i>with Tortilla Chips, Celery, Carrots</i>	\$220 per order
CHORIZO QUESO DIP (GF) <i>with Tortilla Chips</i>	\$220 per order
BUFFALO CHICKEN DIP (GF) <i>with Tortilla Chips, Celery</i>	\$220 per order
PULLED PORK SLIDERS BBQ Pulled Pork (DF, GF) <i>with King's Hawaiian® Rolls</i>	\$255 per order
MINI BRATS Mini Johnsonville® Brats (DF, GF) <i>with Buns, Sauerkraut, Beer Brat Mustard, Ketchup, Mustard</i>	\$280 per order
BEEF SLAMMERS Mini Festy Burgers (DF), Cheddar, Caramelized Onions, Slider Bun <i>with Ketchup, Mustard</i>	\$305 per order

COLD RECEPTION HORS D'OEUVRES

The following selections all contain 50 pieces.

VEGETARIAN

Mozzarella, Tomato Jam, Aged Balsamic Crostini (V)	\$140 per order
Caprese Skewers (GF, V) <i>with Balsamic Glaze</i>	\$160 per order
Antipasto Skewers (GF, V) <i>Olives, Artichokes, Fresh Mozzarella, Tomatoes</i>	\$180 per order

BEEF, CHICKEN, PORK

Classic Deviled Eggs (GF)	\$140 per order
Prosciutto & Basil-wrapped Fresh Mozzarella (GF)	\$155 per order
Roasted Tenderloin Crostini <i>with Garlic Aioli, Rosemary, Roasted Tomato</i>	\$255 per order

SEAFOOD

Shrimp Ceviche Shooters (DF, GF)	\$280 per order
Mini Lobster Rolls	Market Price*

SWEETS

Bite-size Desserts (N, V) <i>Mini Dessert Bars, Cheesecakes, Mini Chocolate Eclairs</i>	\$170 per order
Assorted Mini Mousse Shooters (GF, V) <i>White Chocolate, Dark Chocolate, Lemon</i>	\$180 per order

HOT RECEPTION HORS D'OEUVRES

The following selections all contain 50 pieces.

VEGETARIAN

Mini Grilled Cheese (V)	\$145 per order
Toasted Cheese Ravioli (V) with Marinara Sauce	\$150 per order
Vegetable Spring Roll (DF, V) with Ginger Soy Sauce	\$175 per order
Pack 'N Cheese (V)	\$175 per order

CHICKEN

Chicken Wings (DF, GF) <i>tossed in Buffalo Sauce or BBQ Sauce with Ranch Dressing, Bleu Cheese, Celery, Carrots</i>	\$150 per order
Chicken Pot Stickers (DF) with Wasabi Soy Sauce	\$150 per order
Chili Lime Chicken Skewers (DF, GF) with Sriracha Aioli	\$200 per order
Chicken Tenders (GF) with BBQ Sauce, Ranch Dressing	\$270 per order

BEEF & PORK

Swedish Meatballs	\$145 per order
BBQ Meatballs	\$145 per order
Pork Pot Stickers (DF) with Wasabi Soy Sauce	\$150 per order
Beef Yakitori (DF, GF) with Chili Mayo	\$245 per order

SEAFOOD

Coconut Shrimp (DF, N) with Mae Ploy Sauce	\$180 per order
Crab-stuffed Mushroom Caps	\$240 per order
Bacon Wrapped Scallops (DF, GF)	Market Price*

RECEPTION STATIONS

90-minute service recommended.

MASHED POTATO BAR

\$9 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

\$16 per person

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

FAN FARE

\$19 per person

BBQ Pulled Pork (DF, GF) *with Hawaiian Slider 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

\$21 per person

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

NACHO BAR

\$21 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) **\$19 per person**

ROASTED TENDERLOIN (DF, GF) **\$28 per person**

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

SMOKED HAM (DF, GF) **\$25 per person**

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

ROASTED TURKEY BREAST (DF, GF) **\$13.50 per person**

LATE NIGHT SNACKS

LIGHT

KETTLE CHIPS & FRENCH ONION DIP \$54 per order
(Single order includes: 32 oz. Chips, 16 oz. Dip)

CHILLED BEER CHEESE DIP & PRETZEL TWISTS \$54 per order
(Single order includes: 32 oz. Pretzels, 16 oz. Dip)

BAGGED SNACK MIX \$4 per bag

HEAVY

ARTISAN PIZZA \$23 per pizza
14" Chef's Choice Toppings
(minimum order of 10 pizzas)

WARM PRETZEL BITES WITH NACHO CHEESE SAUCE \$165 per order

MINI BRATS (DF, GF) \$280 per order
Mini Johnsonville® Brats
with Buns, Sauerkraut, Beer Brat Mustard, Ketchup, Mustard

BEEF SLAMMERS \$305 per order
Mini Festy Burgers (DF), Cheddar, Caramelized Onions
with Slider Buns, Ketchup, Mustard

SWEETS

FRESH-BAKED JUMBO COOKIES \$45 per dozen

PRE-PACKAGED BROWNIES (GF) \$47 per dozen

PRE-PACKAGED CHOCOLATE CHIP COOKIES \$47 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

Ask your coordinator for seasonal offering details.

add \$5 per person

CHICKEN ENTRÉES

LEMON ROSEMARY CHICKEN (GF, DF)

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

\$32 per person

CHICKEN PUTTANESCA

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

\$32 per person

CHICKEN PICCATA (GF)

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

\$32 per person

CHICKEN MARSALA (DF, GF)

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

\$32 per person

1-100 guaranteed guests, limit two selections
101+ guaranteed guests, limit three selections

TWO-COURSE PLATED DINNER

BEEF ENTRÉES

GRILLED MANHATTAN STRIP (GF)

\$50 per person

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

FILET (GF)

\$65 per person

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

FISH & SHELLFISH ENTRÉES

SALMON (DF, GF)

\$43 per person

Seared Salmon, Roasted Garlic Cream Sauce with Wild Rice

BROWN BUTTER-CRUSTED COD

\$47 per person

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

BACON-WRAPPED SCALLOPS (GF)

Market Price*

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

VEGETARIAN & VEGAN ENTRÉES

WILD MUSHROOM RAVIOLI (V)

\$32 per person

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

GRILLED PORTOBELLO MUSHROOM (GF, V)

\$32 per person

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

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: 4 oz. Black Angus Filet, topped with
Select one: Sautéed Mushroom Demi-glace or Cognac Demi-glace.

LEMON ROSEMARY CHICKEN & CHOICE FILET (GF, DF) French-cut Chicken Breast, Lemon Rosemary Jus, Herb-roasted Potatoes	\$53 per person
CHICKEN PICCATA & CHOICE FILET (GF) French-cut Herb-seared Chicken Breast, Lemon Caper Sauce with Garlic Whipped Yukon Gold Potatoes	\$54 per person
SALMON & CHOICE FILET (DF, GF) Seared Salmon, Roasted Garlic Cream Sauce with Wild Rice	\$64 per person
BACON-WRAPPED SCALLOPS & CHOICE FILET (GF) Seared Bacon-wrapped Scallops, Garlic Basil Butter with Roasted Red Pepper Risotto	Market Price*

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	\$9 per person
PACK 'N CHEESE	\$11 per person
CHEESEBURGER	\$13 per person
CHICKEN TENDERS WITH RANCH DRESSING	\$13 per person
Limit one selection	
Add: Salad course to any kid's meal	add \$4 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 32-33 are served with Fresh-brewed Regular Coffee (Decaffeinated Coffee upon request).

TAILGATE DINNER TABLE

\$43 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 \$4 per person

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

add \$4 per person

Add: Gluten-Free Buns (GF, DF)

add \$4.50 per person

Add: Beyond Burger (DF, V, Vegan)

add \$11.50 per person

SMOKEHOUSE BBQ DINNER TABLE

\$48 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 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 \$4 per person

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

add \$4 per person

Sub: Baked Potato Bar (GF) for Potato Salad

add \$7 per person

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

DINNER TABLES

STEAK IN THE GAME

\$55 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 \$7 per person

DESSERTS



PLATED DESSERTS

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

CARROT CAKE (N, V) Layered with Cream Cheese Frosting & Nuts	\$9 per person
CHEESECAKE (V) Silky Vanilla Bean, Berries	\$9 per person
BERRIES & CREAM (GF, V) Fresh Seasonal Berries, House-made Whipped Cream	\$9 per person
FLOURLESS CHOCOLATE TORTE (GF, V) Rich Chocolate Torte, Berry Garnish	\$9 per person
CHOCOLATE CAKE (V) Layers of Rich Chocolate Cake, Berry Garnish	\$10 per person
BLUEBERRY WHITE CHOCOLATE CHEESECAKE (V) White Chocolate Cheesecake, Blueberry Compote, Berry Garnish	\$10 per person
SALTED CARAMEL CHEESECAKE (V) Vanilla Cheesecake, Salted Caramel, Berry Garnish	\$10 per person

1-100 guaranteed guests, limit two (2) selections
101+ guaranteed guests, limit three (3) selections

DESSERT STATIONS

90-minute service recommended.

FROZEN TUNDRA BAR Ice Cream Toppings: Fresh Fruit, Nuts, Sprinkles, Hot Fudge, <i>Fresh Whipped Cream, Other Assorted Toppings</i> <i>\$100 charge per attendant required. We require one (1) attendant for every 50 guaranteed guests.</i>	\$11.50 per person
CHEESECAKE BAR Assorted Cheesecake <i>Toppings: Strawberry Sauce, Chocolate Sauce, Assorted Crushed Nuts, Chocolate Chips, Whipped Cream</i>	\$14 per person
PETITE DESSERT STATION Assorted Mini Cheesecakes, Rice Krispies® Treats, Mini Cream Puffs, Mini Éclairs, French Macarons, Seasonal Fresh Fruit & Berries	\$18 per person
SARA'S GELATO Ask your coordinator about available options and pricing.	

Add Fresh-brewed Regular Coffee (Decaffeinated Coffee upon request)
to any Dessert Station **\$3 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 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

\$19 per person *first hour*

\$12 per person *each additional hour*

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

BEER, WINE & SODA

\$14 per person *first hour*

\$10 per person *each additional hour*

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

À LA CARTE

SPIRITS

\$8 per drink *hosted bar*

\$9 per drink *cash bar*

Vodka

Tito's

Gin

Tanqueray

Rum

Bacardi Ocho

Captain Morgan's Original Spiced

Malibu Coconut

Whiskey

Crown Royal

Jack Daniel's

Bourbon

Bulliet

Scotch

Johnnie Walker

Brandy

Korbel

Tequila

Camarena Silver

HOUSE WINE

Chardonnay

Cabernet Sauvignon

Merlot

Pinot Grigio

Pinot Noir

Sauvignon Blanc

DOMESTIC BEER

Founder's IPA

Miller Lite, Coors Light

NON-ALCOHOLIC BEER

N/A Beer Selection

Available Upon Request

PREMIUM BEER

Current Selections

Available Upon Request

SOFT DRINKS

Coca-Cola Products

Nicolet Bottled Water

\$7 per drink *hosted bar*

\$8 per drink *cash bar*

\$7 per drink *hosted bar*

\$8 per drink *cash bar*

\$6 per drink *hosted bar*

\$7 per drink *cash bar*

\$8 per drink *hosted bar*

\$9 per drink *cash bar*

\$4 per 12 oz. can

\$4 per 20 oz. bottle

SPECIALTY BAR PACKAGE

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

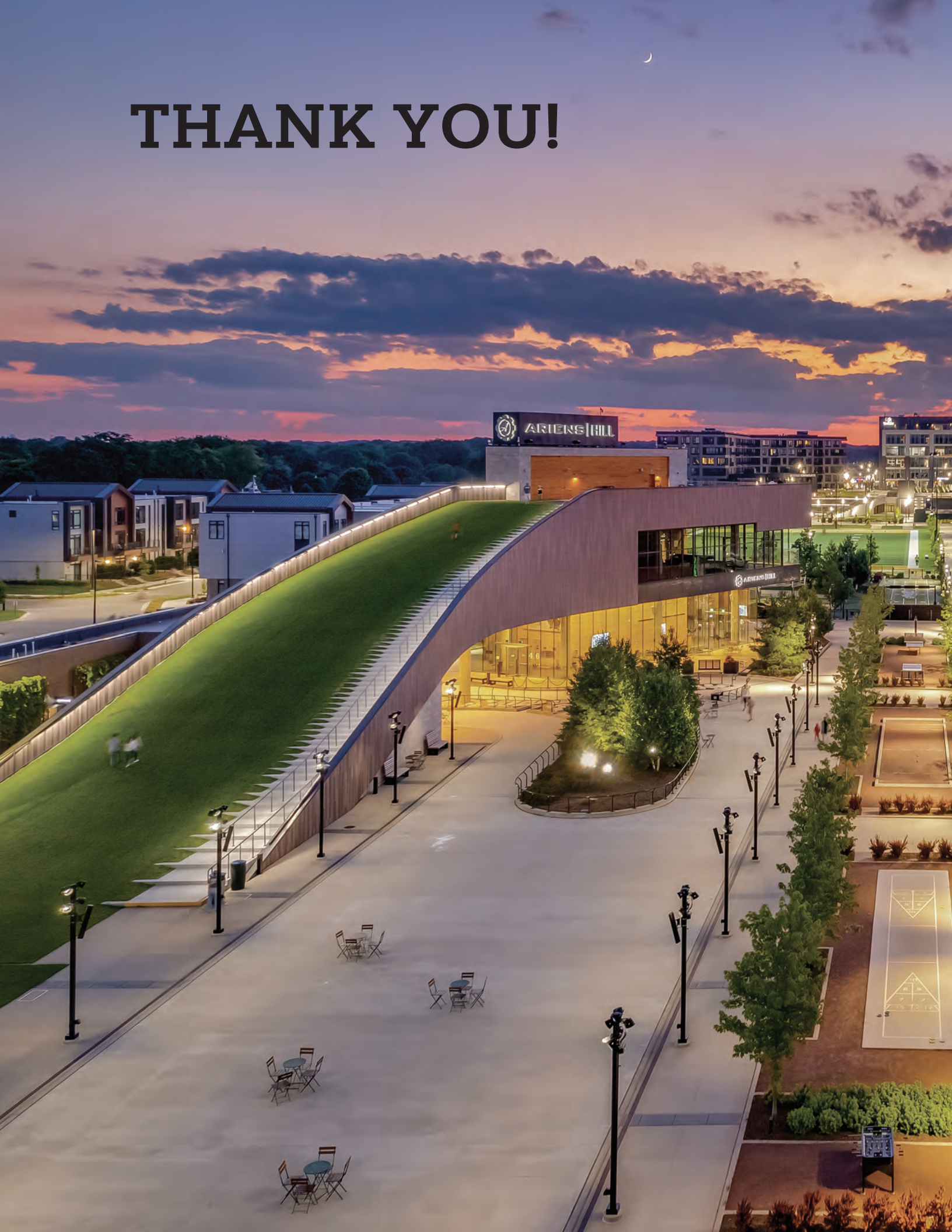
Greyhounds, Mules, Mojitos,
Palomas, Couple's Signature

\$13 per person *first hour*

\$8 per person *each additional hour*

FULL WINE LIST IS AVAILABLE UPON REQUEST

THANK YOU!





TTU TITLETOWN

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FLORIDA



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