



# Stone Arch Brewpub

## CATERING

### Malt House Private Event Menu

**BEKI**

*Director of Events & Catering*

[catering@stonearchbrewpub.com](mailto:catering@stonearchbrewpub.com)

920-997-3332

[stonearchbrewpub.com/events/onsite-events](http://stonearchbrewpub.com/events/onsite-events)

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## Cold Appetizers

*Each platter serves approximately 50 people.*

CAPRESE SKEWERS	175
BRUSCHETTA	175
CHEESE/SAUSAGE/CRACKERS	135
SMOKED SALMON PLATTER	310
FRESH SEASONAL FRUIT & DIP	200
ASSORTED VEGETABLE CRUDITÉ & DIP	130
HAM AND TURKEY CLUB PINWHEELS	170
SALSA & GUACAMOLE WITH TORTILLA CHIPS	170
TACO DIP WITH CHIPS	180

## Hot Appetizers

*Each platter serves approximately 50 people.*

ROASTED VEGGIE SKEWERS	130
HOT BEER DIP & KETTLE CHIPS	160
ELOTE DIP & TORTILLA CHIPS	170
VEGAN STUFFED MUSHROOMS	130
BEER BARBECUE MEATBALLS	195
CHICKEN SATAY SKEWERS WITH PEANUT SAUCE	170
SAUSAGE STUFFED MUSHROOMS	155
BEER BBQ SLIDERS CHOICE OF CHICKEN OR PORK	240
OLIVE TAPENADE PUFF PASTRIES	160

*Service charges, gratuity and sales tax not included. Prices are subject to change, can only be guaranteed 60 days prior to event.  
A 3% fee will be added to credit card charges.*

# Tier 1 Buffet

*Priced per person.*

*We offer your guests with dietary restrictions a separate meal, please let us know what is needed prior to our arrival.*

## WISCONSIN BUFFET 25

Stone Arch beer brined chicken and juicy steak tips.  
Served with mashed potatoes, wild rice, vegetables, and rolls.

## BBQ PULLED PORK OR CHICKEN 23

Pulled pork or chicken (choose one), slow roasted in our Scottish Ale. Served with buns, kettle chips, and your choice of one of our cold salads.

## LOADED BEER MAC 'N' CHEESE 23

Our famous macaroni and cheese,  
served with your choice of meat and vegetables.

**Meat:** Chicken, Andouille Sausage, or Bacon

**Veggies:** Broccoli, Peas, Asparagus, or Pepper & Onions

## FAJITA SALAD BAR 21

Choose Chicken or Steak. Includes shredded Romaine, Tomato, Cheese, Onion & Pepper, Chips & Salsa, Sour Cream, Taco & Hot Sauces.

## GRASS-FED BURGERS & SCOTTISH ALE BRATS 25

Hearty Wisconsin meats served on buns with sliced Wisconsin cheeses, and condiments (ketchup, mustard, onions and pickles.). Served with kettle chips, and your choice of one of our cold salads.

## COLD SANDWICH/WRAP TRAYS 21

Choose 2 different selections.

Served with chips and your choice of a cold salad.

### **Sandwich choices:**

Berkshire Ham & Cheddar, Turkey Club or BLT

### **Wrap Choices:**

Ham & Turkey, Roasted Veggie or Waldorf Chicken Salad

### COLD SALAD OPTIONS

Garden Salad with Stone Arch Hazy IPA Citrus Vinaigrette

Stone Arch Honey Wheat Potato Salad

Seasonal Pasta Salad

Coleslaw

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# Tier 2 Buffet

30 Per Guest

Includes Two Entrée Selections, Three Side Selections, & Dinner Rolls.

*Start with a fresh mixed green salad with Stone Arch Hazy IPA citrus vinaigrette at your seat +4 per person.*

*We offer your guests with dietary restrictions a separate meal, please let us know what is needed prior to our arrival.*

## CHICKEN

Hazy IPA Beer Brined Chicken  
Chicken Smothered in Mushroom Tarragon Cream  
Creamy Roasted Poblano Chicken  
Smothered Cordon Bleu Chicken

## FISH

Blackened Salmon  
Dill Butter Salmon  
Baked Haddock with Lemon, Olive Oil and Herbs  
Citrus Herb Mahi-Mahi with Pineapple Salsa and Herbs

## BEEF\*

Beer Braised Short Ribs with Root Vegetable Demi-Glace  
Shaved Prime Rib with Caramelized Onion Jus  
Tenderloin Medallions with Horseradish Cream  
Juicy Steak Tips

## VEGETARIAN

Vegetable Stir-Fry  
Artisan Mac 'n' Cheese  
Pasta Primavera with Seasonal Vegetables  
Quinoa with Sautéed Vegetables  
White Wine Gnocchi

## SIDES

Wild Rice  
Maple Glazed Carrots  
Garlic Mashed Potatoes  
Charred Broccoli  
Garlic Green Beans  
Mixed Garden Salad Bowl with Hazy IPA Vinaigrette  
Bacon Parmesan Brussels Sprouts  
Quinoa and Wild Rice Vegetable Blend

\*Beef entrees are an additional \$2 per guest

# Beverages

BARRELS & BOTTLES	GOURMET SODA	FLAGSHIP BEERS	HARD SELTZER
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## STONE ARCH SODAS

- Root Beer (all natural)
- \* Blue Raspberry
- Orange Cream
- Vanilla Cream
- Gourmet Grape
- Wild Cherry
- Green Apple
- Ginger Ale (all natural)
- Ginger Beer

## FLAGSHIP BEERS

- Honey Wheat
- Adler Brau
- Ankle Biter
- Scottish Ale
- I.P.A. (India Pale Ale)
- Vanilla Stout

## SEASONAL HARD SELTZERS, CIDERS, & LIMITED RELEASE SPECIALTY BEERS

Ask Beki for seasonal flavor availability and pricing.

## Desserts

*We have in-house cookies and dessert bars. Ask for pricing if interested.*

*If you are looking for a professional baker, you may choose to work with Brenda at Bakery on Terrace. We coordinate your order with her, add it to our invoice, and take care of your delivery and setup to reduce steps for you.*

*If you wish to use your own bakery, you are welcome to use any licensed bakery of your choice.*

### BAKERY ON TERRACE

(920) 470-4053

[HTTPS://WWW.BAKERYONTERRACE.COM/](https://www.bakeryonterrace.com/)

## Late Night Munchies

*Each order serves about 50 guests.*

KETTLE CHIPS WITH BEER DIP	155
ELOTE DIP	170
TACO DIP WITH CHIPS	180
CHEESE/SAUSAGE/CRACKERS	135
SEASONAL SALSAS & GUACAMOLE WITH TORTILLA CHIPS	170
BEER BBQ SLIDERS CHOICE OF CHICKEN OR PORK	240

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