



# CATERING MENU

## Mini Croissant Sandwiches

Per 50 pieces

CHICKEN SALAD	\$140
TURKEY & CHEDDAR served with mustard & mayo	\$140
HAM & SWISS served with mustard & mayo	\$140

## Roll Ups

Per 50 pieces

SPINACH & SUN-DRIED TOMATO	\$140
Herbed cream cheese, spinach, sun-dried tomato, basil, flour tortilla	
CHICKEN, BACON & RANCH	\$80

CHICKEN, BACON & RANCH Chicken, cream cheese, bacon, ranch, cheddar cheese, flour tortilla	\$80
HAM, PICKLE, & CREAM CHEESE	\$90
ITALIAN Herbed cream cheese, salami, pepperoni, provolone, lettuce, flour tortilla	\$105

## Display Boards

Serves approximately 50 people with bite-size portions

CROSTINI BOARD	\$130
CHARCUTERIE BOARD	\$160
SMOKED SALMON	MARKET PRICE

## Platters

Serves approximately 20 people with bite-size portions

VEGGIE TRAY	\$60
served with ranch	
TACO DIP	\$50
served with tortilla chips	
CHEESE AND SAUSAGE	\$65
served with crackers	
CAPRESE TRAY	\$65
Tomatoes, fresh mozzarella, fresh basil, and balsamic reduction	
GUACAMOLE	\$65
House made, served with tortilla chips	
FRESH FRUIT	\$80
SHRIMP COCKTAIL	\$130
served with cocktail sauce	

## Crostinis

Per 50 pieces

GOAT CHEESE & CARMELIZED ONION	\$80
TOMATO BRUSCHETTA	\$85
BRIE & RASPBERRY	\$95
PEPPERCORN BEEF	\$150

served with Horseradish cream sauce



## CATERING MENU

### Hot Appetizers

	Per 50 pieces	
MEATBALLS Teriyaki, BBQ or Marinara	<b>\$70</b>	
LOADED POTATO SKINS	<b>\$60</b>	
STUFFED MUSHROOMS Sausage and stuffing	<b>\$100</b>	

### Hot Dips

Serves approximately 20 people with  
bite-size portions

BUFFALO CHICKEN DIP Served with tortilla chips	<b>\$45</b>
SPINACH DIP Served with tortilla chips	<b>\$40</b>

### Desserts

BARS & BROWNIES	
Luscious Lemon Squares (32 pieces)	<b>\$55</b>
Chocolate Chunk Brownies (32 pieces)	<b>\$55</b>
Chocolate Peanut Butter Brownies (32 pieces)	<b>\$55</b>
COOKIES	
Chocolate Chip (per dozen)	<b>\$22</b>
M & M	<b>\$22</b>

### Build Your Own Sandwiches

	Per 50 pieces	
BBQ PULLED PORK	<b>\$145</b>	
BBQ PULLED CHICKEN	<b>\$145</b>	
SHREDDED HOT BEEF	<b>\$185</b>	
SHAVED PRIME RIB	<b>\$240</b>	

\*All Build Your Own Sandwiches  
served with a potato roll

### Snacks

Serves approximately 20 people with bite-size portions	
PUB SNACK MIX	<b>\$24</b>
SPICY PUB SNACK MIX	<b>\$27</b>
GARDETTOS	<b>\$25</b>
CHEX MIX	<b>\$24</b>
MIXED NUTS	<b>\$50</b>
TRAIL MIX	<b>\$50</b>



# BUFFET MENU

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Minimum 30 people

## COLD CUT BUFFET

**\$18PP**

Roasted turkey breast, honey cured ham, cheddar and Swiss, potato salad, creamy cole slaw, fresh fruit and potato chips.  
Served with potato rolls and nine-grain bread

## HOT SANDWICH BUFFET

**\$18PP**

Pick Two proteins:

Shredded hot beef, shredded chicken, sliced ham, pulled pork, sloppy joes, potato salad, baked beans, served on potato rolls

## HOT BUFFET

**\$20PP**

Pick Two proteins:

Beef tips, roasted chicken or sliced ham. Mashed potatoes, fresh steamed vegetables, dinner rolls.

## TACO/NACHO BUFFET

**\$20PP**

Shredded chicken, ground beef, nacho cheese, lettuce, shredded cheese, fresh pico de gallo, salsa, sour cream tortilla chips, and soft taco shells

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# CATERING MENU

Minimum 30 people

All dinner buffets include garden salad with ranch dressing, dinner rolls with butter,  
**Three** entree selections and **Two** side selections

**\$28PP**

## TENDERLOIN TIPS

Slow roasted beef tips with mushrooms, onions, peppers and gravy

## TUSCAN CHICKEN

Grilled chicken topped with spinach, sun-dried tomatoes, spinach, onions and artichokes. Tossed in white wine garlic cream sauce. topped with Parmesan cheese.

## CHICKEN MARSALA

Grilled chicken breasts, onions and mushrooms, marsala wine sauce, topped with Parmesan cheese.

## VEGETABLE PRIMAVERA

Penne noodles and fresh vegetables tossed in a pesto alfredo. Topped with Parmesan cheese.

## BRUSCHETTA CHICKEN

Pan seared chicken, topped with diced tomatoes, onions, basil, mozzarella and Parmesan cheeses; drizzled with balsamic reduction

## GLAZED HAM

Sliced honey ham

## STIR FRY

Seasonal fresh vegetables, sautéed and topped with our own stir fry spices served over rice. Choose from tenderloin beef tips or breast of chicken.

## SALMON

Teriyaki or white wine dill sauce, and served over seasoned wild rice.

## MAC & CHEESE

Cavatappi noodles tossed in creamy cheese sauce and garnished with bread crumbs.

## ROASTED TURKEY

Sliced roasted turkey topped with gravy

## ROSEMARY ROASTED

### CHICKEN

Seasoned chicken breast topped with rosemary demi-glace.

Side Selections:

REDSKIN MASHED POTATOES  
VEGETABLE BLEND  
SWEET CORN

GREEN BEANS  
GLAZED CARROTS  
GRAIN BLEND



# CATERING MENU

## Themed Dinner Buffet

Minimum 30 people

### SOUTHERN BBQ

**\$26PP**

BBQ beef brisket tips, maple pecan chicken, BBQ pulled pork with buns, Southern style corn, corn bread muffins, garlic mashed potatoes, sweet baked beans, Memphis cole slaw, and garden salad with ranch dressing

### COUNTRY STYLE

**\$24PP**

Roasted chicken, beef tenderloin tips, sliced honey glazed ham, stuffing, green beans, mashed potatoes with gravy, cole slaw, dinner rolls, and garden salad with ranch dressing

### HOMESTYLE

**\$22PP**

Pot roast, mac & cheese, sliced turkey and gravy, red skin mashed potatoes, stuffing, sweet corn, green beans, creamy cole slaw, rolls, and garden salad with ranch dressing

### ITALIAN

**\$22PP**

Vegetable Primavera, Sicilian meatballs, chicken Alfredo, garlic bread, seasonal vegetable blend, garden salad with Italian dressing



# CATERING MENU

## Boxed Lunches

Minimum 10 orders required

Served with chips or fresh fruit and a cookie

### CAESAR SALAD \$18

romaine lettuce, croutons, Parmesan cheese, Caesar dressing, choice of salmon, blackened salmon, or grilled chicken

### BERRY WALNUT SALAD \$17

mixed greens, grilled chicken, candied walnuts, strawberries, Gorgonzola crumbles, strawberry poppyseed dressing

### HARVEST SALAD \$18

spinach, craisins, apple, pecans, goat cheese, chicken, butternut squash, apple vinaigrette dressing

### FRIED WALLEYE SANDWICH \$17.5

hand-breaded, shredded lettuce, provolone, toasted hoagie, side of tartar

### STEAK TENDERLOIN SANDWICH \$18.5

Certified Angus Beef \* tenderloin, provolone, sautéed mushrooms & onions, toasted ciabatta

### PORTOBELLO MUSHROOM \$17

Vegetarian option! portobello cap, spinach, onion, tomato, Swiss, avocado, garlic aioli, balsamic glaze, toasted ciabatta



# CATERING MENU

## Boxed Lunches

Minimum 10 orders required

Served with chips or fresh fruit and a cookie

### FRENCH DIP \$17

sliced roast beef, sautéed mushrooms & onions, provolone, toasted hoagie

### CHICKEN RANCH WRAP \$16.5

lettuce, bacon, cheddar, ranch, flour tortilla

### TURKEY AVOCADO CLUB \$17

provolone, avocado, applewood smoked bacon, red onion, tomato, garlic aioli, toasted ciabatta

### PULLMANS BURGER \$18.5

applewood smoked bacon, cheddar, onion tanglers, bistro sauce, brioche bun

### SMASH BURGER \$18.5

twin smashed patties, lettuce, onion, pickle, American cheese, 1000 island, toasted roll