

DISPLAY STATIONS

VEGETABLE CRUDITÉ

Carrots, celery, broccoli, cauliflower, grape tomatoes, cucumbers, asparagus, assorted peppers, marinated olives, bleu cheese dip, roasted garlic-basil dip and red pepper hummus

Small (serves 50) | Medium (serves 100) | Large (serves 150)

WISCONSIN CHEESE

Aged sharp cheddar, buttermilk bleu, bold Havarti, smoked fontina, and fresh mozzarella, with artisan crostini, grapes, house made signature cheese spread

Small (serves 50) | Medium (serves 100) | Large (serves 150)

FRESH FRUIT

Assorted seasonal berries, melons, tropical fruits, and grapes

Small (serves 50) | Medium (serves 100) | Large (serves 150)

CHARCUTERIE

Linguica, pepperoni, sopressata, salami, cappicola and jalapeño sausage, assorted crackers, and crostini

Small (serves 50) | Medium (serves 100) | Large (serves 150)

ANTIPASTO

Fresh local mozzarella, grilled vegetables, marinated olives, Italian meats, tomato copanata, sausage, artichoke brochettes, crumbled fontina, assortment of crackers, grissini and crostini

Small (serves 50) | Medium (serves 100) | Large (serves 150)

HOUSE SMOKED SALMON AND GRAVLAX

Diced tomatoes, red onions, capers, cream cheese, chopped eggs, dill cucumber salad and toast points

(Serves 75 people)

CHIP & DIP

Ranch and BBQ house made potato chips, tortilla chips, pico de gallo, white queso, ranch dip and French onion dip

(Serves 50 people)

BAKED BRIE EN CROUTE

Wrapped in puff pastry, freshly baked and served warm with French bread and raspberry jam

(Serves 30 people)

CROSTINI AND SPREADS

Hummus, olive and sundried tomato tapenade, fresh mozzarella, basil pesto, and baguette toast points

(Serves 75 people)

PETITE PASTRY

Mini fruit tarts, mini cheesecakes, cream puffs, macaroons
Chocolate covered strawberries, mini raspberry cream cups, white chocolate Grand Marnier cups, éclairs

All stations are based on 1½ hours service time and require a minimum of 25 people. An additional \$10.00 per person will be assessed for the number of persons under 25. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon signed banquet event orders.

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.