

LUNCH BUFFETS

DELI EXPRESS

House made soup
Fusilli pasta salad with fresh vegetables
and white wine-herb vinaigrette
Salad
Fresh fruit display
Mustard and bacon potato salad
Shaved smoked turkey, ham, roast beef
Sliced Wisconsin cheddar, Swiss and pepper jack cheeses
Lettuce, tomato, onions and fresh pickles
Mayo, mustard, whipped butter, horseradish cream
Pretzel roll, hoagie, wheat and sourdough sandwich buns
Lemon bars, rocky road bars, apple streusel bars

MACARONI MÉLANGE

House made soup
Mixed greens salad display: romaine lettuce, grilled asparagus,
marinated plum tomatoes, house pickled cucumbers,
shaved Parmesan, fresh herbs, mushrooms,
marinated smoked chicken, olive and onion compote,
house vinaigrette, garden fresh cream dressing
Chorizo and smoked cheddar rotini
White Wisconsin cheddar macaroni with scallions
Fontina cream and beef rigatoni
Garlic roasted potatoes
Warm pretzel bread with herb and whipped butter
Assortment of house made pudding parfaits with toppings

BREW CITY

House made soup
Mustard and bacon potato salad
Greek salad: tomatoes, cucumbers, onions, feta,
olives, torn greens and Greek vinaigrette
Fresh fruit display
Smoked Wisconsin cheddar mashed potatoes
Grilled herb crusted chicken breast with
Wisconsin beer cheese sauce and tomato corn salad
Chipotle grilled flank steak with wild mushroom jus and
balsamic roasted onions with fresh horseradish on the side
Maple roasted carrots
Chocolate fudge bars and carrot cake bites

THE SANDWICH SHOP

House made soup
Marinated vegetable salad, pesto chicken and white bean salad
Fresh house made cream caraway coleslaw
Whole wheat bun, smoked turkey, muenster cheese,
mustard-caper aioli, with spring greens
Herb tomato focaccia roll with shaved mesquite pit ham,
Wisconsin swiss, roasted poblano
and garlic remoulade, and bibb lettuce
Baked baguette with shaved cappicola, salami,
pistachio mortadella, provolone, tomato aioli and mixed greens
Barbeque baked potato chips and pita chips with
chickpea red pepper hummus
Assorted fresh baked cookies and dessert bars

WISCONSIN SLIDER BAR

Grilled vegetable display with mango-mustard remoulade,
tomato marmalade and bacon-maple jam dipping sauce
Red wine potato salad with radicchio and cilantro
Coriander cured coleslaw
Shrimp and crab cakes with house made lemon tartar sauce
Mini charred bratwurst patties with roasted red pepper kraut
Pulled smoked chicken with barbeque shallots
Crispy potato wedges, assortment of Wisconsin cheeses,
lettuce, barbeque, mustard and house made pickles
Brioche and traditional slider buns
Assorted brownies and dessert bars

SOUP AND SALAD

Choice of two soups: potato cream, chunky fresh tomato & herb,
smoked ham & bean, wild mushroom & rice, minestrone,
lettuce & roasted garlic cream, chicken tortilla
Market salad bar: mixed greens, romaine, spinach, grilled
vegetables, marinated mushrooms, feta, Wisconsin cheddar, bleu
cheese, artichoke hearts, tomatoes, local salami, olives, cucumbers
Chicken salad, marinated vegetable fusilli pasta salad,
fresh vegetable slaw
Baked potato: sour cream, butter, bacon,
broccoli, scallions, sundried tomato pesto
Chocolate bread pudding with whiskey cream
and assorted mini cheesecakes

Add chicken | Add shrimp

All buffets include coffee, decaffeinated coffee and herbal teas. Buffets for groups under 25 guests are subject to an additional \$10.00 per person charge. All pricing is based on 1½ hours service time. 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.