

EXPLORE OUR FLAVORS





BREAKFAST





QUICK START

\$19.00 per person Minimum of 5 people Maximum of 25 people

HOT BREAKFAST TABLE

\$26.00 per person Minimum of 10 people

Brioche bun with bacon, scrambled eggs and white cheddar

English muffin with scrambled egg whites, turkey breast, white cheddar and green chilies Breakfast burrito with potatoes, onions, bacon, eggs and jack cheese

Served with seasonal sliced fruit

Orange & apple juice Freshly brewed Starbucks coffee & Tazo tea Scrambled eggs
Breakfast potatoes
Sausage & Applewood smoked bacon
Assorted Greek yogurt
Blueberry and apple pecan muffins
Assorted bagels, butter, preserves and cream cheese

Orange & apple juice Freshly brewed Starbucks coffee & Tazotea



AM CONTINENTAL





THE BASICS

\$18.00 per person Minimum of 10 people

Granola and Cheerios with milk Seasonal sliced fruit Assorted Greek yogurts Assorted bagels, butter, preserves and cream cheese

Orange & apple juice Starbucks coffee & Tazo tea

SWEET START

\$16.00 per person Minimum of 10 people

Oatmeal with craisins and brown sugar Blueberry and apple pecan muffins Croissants and preserves Coffee cake Blueberry scones

Orange & apple juice Starbucks coffee & Tazo tea



BREAKS





POWER BREAK

Minimum of 5 people

\$15.00 per person

Seasonal sliced fruit Assorted granola/energy bars Trail mix

Freshly brewed Starbucks coffee & Tazotea Assorted sodas and bottled water

ALL DAY BEVERAGE SERVICE

\$17.50 per person refreshed 3 times

SWEET/SALTY BREAK

\$13.00 per person Minimum of 5 people

House-made potato chips and French onion dip Pretzels

Fresh baked cookies Assorted candy bars

Voss water/assorted Pepsi beverages /assorted Pure Leaf teas/Bubly water

BEVERAGES

\$3.00 based on consumption

Freshly brewed Starbucks coffee & Tazo tea
Assortment of flavored syrup, whipped cream and sauces
Starbucks Frappuccino bottled beverages
Starbucks hot chocolate

BARISTA BAR

\$15.50 per person



LUNCH



BISTRO LUNCH BAR

\$27.00 Per Person Minimum of 10 people Maximum of 20 people

BISTRO CHOICE

\$26.00 Per Person Minimum of 5 people Maximum of 20 people

Assorted platters of Green Goddess Chicken BLT, Prosciutto with tomato and pesto on Brioche and chicken Caesar wraps Pasta salad & green salad Cookies or brownies

BEVERAGE
Pitchers of filtered iced water and iced tea

Each guest will select from a menu at beginning of meeting and items will be delivered.

Choice of Green Goddess Chicken BLT, Bistro Burger, Little Gem Caesar Salad with or without Chicken or Modern Cobb Salad

Choice of Pepsi brand soda, iced tea or bottled water

Seasonal sliced fruit or house-made potato chips

Choice of chocolate chip cookie or brownie



LUNCH/DINNER





SOUTH OF THE BORDER \$29.00 Per Person

Minimum of 20 people

TASTE OF ITALY

\$29.00 Per Person Minimum of 20 people

Grilled chicken & seasoned ground beef Sautéed bell peppers and onion Spanish rice and refried beans Accompanied with fresh guacamole, sour cream, salsa and warm chips

Dessert Churros

Classic Caesar salad Minestrone soup Penne pasta with grilled chicken alfredo & marinara Garlic bread

Dessert Tiramisu

SOUP & SALAD

Classic Caesar & Garden salad Chef choice seasonal soup Assorted rolls & butter Fresh baked cookies

\$18.00 Per Person Minimum of 10 people

BEVERAGE

Pitchers of filtered iced water and iced tea



LUNCH/DINNER





GRILLED SALMON

\$35.00 Per Person Minimum of 20 people

Grilled salmon topped with tropical fruit salsa served with wild rice pilaf & marinated grilled vegetables

CHOICE OF DESSERT

Assorted cookies, carrot cake or brownies

BEVERAGE

Pitchers of filtered iced water and iced tea

TAILGATE

Brownies

\$25.00 Per Person Minimum of 20 people

Burgers & brats with local bakery roll Potato salad Baked beans Pickles House-made chips & French onion dip



RECEPTION





HORS D'OEUVRES

Vegetable tray with ranch	\$55.00
Wisconsin meat, cheese & cracker tray	\$75.00
Chicken quesadilla cornucopia	\$25.00
Meatballs with marinara sauce	\$42.00
Hummus, vegetables and flatbread crackers	\$60.00
Seasonal sliced fruit platter	\$75.00
House-made chips with guacamole & salsa	\$65.00
Bacon-wrapped water chestnuts	\$75.00
Assorted flatbread	\$12.00 Each
House-made potato chips & French onion dip	\$45.00
Meatballs with marinara sauce	\$42.00
Wings - buffalo or BBQ	\$1.50 Each



RECEPTION





OPEN BAR PACKAGE HOUSE WINE & DOMESTIC BEER

Clos Du Bois Chardonnay Clos Du Bois Merlot Miller Lite Coors Light Bud Light Budweiser

Below price includes first two hours of reception. Additional hours \$8.00 per person

\$16.00 PER PERSON PER HOUR

OPEN BAR PACKAGE HOUSE WINE, DOMESTIC BEER & HOUSE LIQUOR Clos Du Bois Chardonnay, Clos Du Bois Merlot, Estancia Pinot Noir & Estancia Cabernet

Miller Lite, Coors Light, Bud Light, Budweiser, Spotted Cow, Stella Artois & Samuel Adams Boston Lager

Below price includes first two hours of reception. Additional hours \$10.00 per person

\$20.00 PER PERSON PER HOUR

BARTENDER SERVICE FOR A PRIVATE EVENT

\$150 base rate for 2 hours of service

\$25 per hour will be charged for additional hours



TECHNOLOGY





COMPLIMENTARY WIRELESS INTERNET IS STANDARD IN EVERY MEETING ROOM

Drop-down screen is complimentary LCD projector \$250.00 Printer & one ream of paper \$200.00 Polycom sound station system \$175.00 Wired Internet connection \$150.00 Each additional connection \$ 50.00 Power strip \$ 10.00 Flipchart \$ 35.00 Outside phone line \$ 55.00

Because speaker and microphone needs are unique, please inquire about pricing.