

CATERING MENU

Breakfast & Lunch



BREAKFAST

Sold in multiples of 25 servings.

BREAKFAST SANDWICH BUFFET \$400

Fresh fruit
Croissant sandwiches
- Egg and cheese
- Ham, egg, and cheese
- Bacon, egg, and cheese
Hash brown patties
Orange juice
Coffee and condiments

BREAKFAST TACO BAR \$425

Fresh fruit
Build your own taco bar including:
- Flour tortillas
- Sour cream
- Diced onions
- Bell peppers
- Chopped bacon
- Sausage crumble
- Scrambled eggs
- Pico de gallo
Hash brown patties
Orange juice
Coffee and condiments

Vegan options available

SALADS

Sold in multiples of 25 servings.

NORTHWOODS \$140

Mixed greens, dried cranberries, blue cheese, onion, green apples, candied pecans and balsamic vinaigrette.

GARDEN \$120

Mixed greens, shredded carrots, cucumber, tomato, red onion, croutons and choice of french, ranch or balsamic vinaigrette.

ITALIAN CHOPPED \$155

Mixed greens, romaine, red onion, bacon crumbles, blue cheese, cooked pasta, tomatoes and sweet house dressing.

SIDES

Served by the dozen with sandwiches or in multiples of 25 à la carte.

PESTO PASTA SALAD \$90

Pesto aioli with spiral pasta, fresh tomatoes and diced red onions.
VEGETARIAN

TERIYAKI NOODLE SALAD \$100

Wheat pasta tossed with teriyaki sauce, red cabbage, shredded carrots, green onions, sesame seeds and cilantro.
VEGETARIAN

KETTLE CHIPS \$50

House-made, crispy kettle chips.
VEGAN

GINGER COLESLAW \$90

Shredded cabbage and carrots served with green onions and ginger vinaigrette
GF VEGAN

CREAMY COLESLAW \$90

Shredded cabbage and carrots served with sweet, creamy dressing
VEGETARIAN (VEGAN AVAILABLE)

SIDE SALAD \$90

Mixed greens, tomatoes, onions, carrots, cucumbers and croutons with choice of garlic ranch, french or balsamic vinaigrette.
VEGAN (GF AVAILABLE)

FRESH FRUIT \$100

An assortment of fresh fruit
GF VEGAN

FRIED CHEESE CURDS \$10/ORDER

Beer battered and deep fried, served with garlic ranch.
Order by the basket (2-3 person serving).
VEGETARIAN

SANDWICHES

HOT SANDWICHES

Sold in multiples of 25 servings.

ITALIAN BEEF \$145

Slow roasted sliced beef with Italian seasoning and au jus served with a hoagie bun and a side of spicy giardiniera.

PULLED PORK SLIDER \$140

Beer braised and bbq smothered pulled pork served with mini brioche buns and pickles on the side.

MILWAUKEE BRAT \$125

Beer poached and grilled bratwurst served with sauerkraut on a pretzel bun.

MEATBALL SANDWICH \$115

Italian style meatballs in marinara sauce served with a hoagie bun and shaved parmesan cheese topping.

COLD SANDWICHES

Choice of multigrain bread, brioche bun or flour tortilla wrap. (Gluten-free buns available)

BOX LUNCH \$180/DOZEN

Half sandwich served with single cold side option and cookie.

SANDWICHES ONLY \$225

Full sandwich served in multiples of 25 buffet style.

GRILLED CHICKEN

Grilled chicken breast, cheddar cheese, tomato, lettuce, onion, garlic ranch.

TURKEY BACON CLUB

Lettuce, tomato, sliced turkey, crispy bacon, mayo, pickles, mustard, onion, cheddar cheese.

VEGGIE

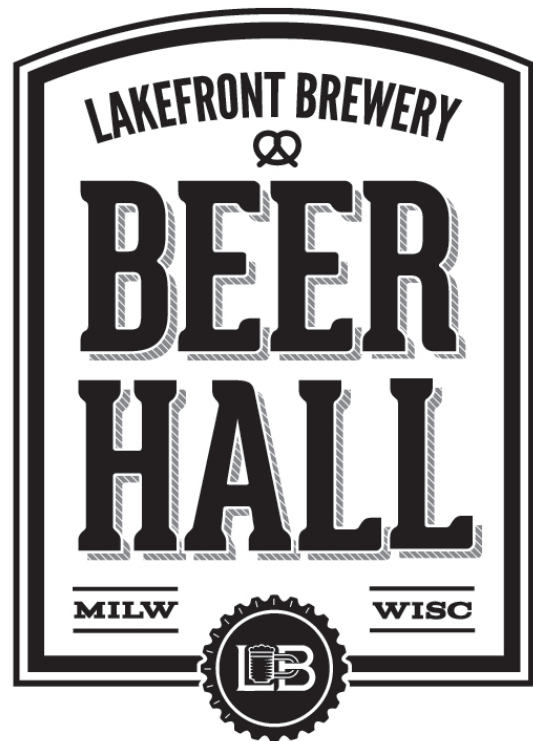
Lettuce, arugula, tomato, cheddar and Swiss cheese, onion, avocado aioli and shredded carrots.

BEEF AND CHEDDAR

Sliced beef, arugula, tomato, cheddar cheese, horseradish sauce.

HAM AND SWISS

Sliced ham, Swiss cheese, honey mustard, lettuce, tomato, onion



BEER. FOOD. BEER.