

CATERING MENU



COLD APPETIZERS

Sold in multiples of 25 servings.

FRESH FRUIT GF \$90

Seasonal fresh fruit tray.
VEGAN

VEGETABLES WITH RANCH GF \$90

Assorted vegetables served with garlic ranch dipping sauce.
VEGETARIAN

CHEESE AND CRACKERS \$80

Cheddar, swiss and colby cheese cubes with assorted crackers.
VEGETARIAN

CHARCUTERIE \$175

An assortment of sliced and smoked meats, artisan cheeses, dried and fresh fruits, nuts, pickled items, breads and spreads.

*Nut-free option available

KETTLE CHIPS \$65

House-made kettle chips served with ranch dip.
VEGETARIAN

CANDIED PRETZELS \$45

Sweet and salty snack pretzels.
VEGAN

DEVEILED EGGS \$40

Hard boiled eggs with creamy yolk filling, topped with paprika.
VEGETARIAN

ELOTE DIP AND CHIPS \$100

Mexican street corn style dip served with house-made tortilla chips.
VEGETARIAN

FRIED CHEESE CURDS \$10/ORDER

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

VEGETARIAN

HOT APPETIZERS

Sold in multiples of 25 servings.

BUFFALO CHICKEN DIP \$100

Shredded and spicy buffalo soaked chicken breasts mixed with cream cheese and cheddar cheese. Served with house-made kettle and tortilla chips.

SPINACH ARTICHOKE DIP \$95

Beer-infused spinach and artichoke dip served with fresh fried tortilla chips.
VEGETARIAN

BBQ MEATBALLS \$65

Beef and pork meatballs served in sweet and tangy BBQ sauce.

PRETZEL BITES \$100

Beer-brushed and salted pretzel bites served on a skewer with a side of Polish mustard and beer cheese sauce.
VEGETARIAN

CHICKEN STRIPS \$95

Crispy chicken tenders served with garlic ranch and BBQ sauce.

PLANT-BASED CHICKEN STRIPS \$105

Crispy plant-based chicken tenders served with BBQ sauce.
VEGETARIAN

PRETZEL DISPLAY \$140

Beer-brushed and salted personal-sized pretzels served with beer cheese sauce, chocolate ganache, and ground mustard on an elaborate copper display.
VEGETARIAN

BRAT STUFFED MUSHROOMS \$80

Baked mushroom caps topped with brat crumbles, cream cheese, sauerkraut, herbs and cheese mixture.

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

HOT BARS

Sold in multiples of 25 servings.

POUTINE BAR \$550

Seasoned fries with a build your own spread of gravy, fresh cheese curds, pot roast, chives, shredded cheddar cheese, pulled pork, sauteed mushrooms, bacon crumbles and crispy jalapenos.

PASTA BAR \$625

Spiral noodles, wheat spaghetti with a build your own spread of marinara, alfredo or pesto. Meatballs, grilled chicken, sauteed spinach and mushrooms. Served with a platter of garlic bread.

TAILGATE BAR \$450

Pretzel buns with brats, chicken tenders and hot dogs. An assortment of toppings, relish, onions, sauerkraut, ketchup, cider braised onions, ranch and mustard. Served with french fries.

BUFFET PACKAGES

Sold in multiples of 25 servings.

All Buffet Packages come with assorted cookies.

FISH \$480

Pretzel Bites with beer cheese sauce
Beer battered fish fry
French fries
Creamy coleslaw
Side of lemon and tartar
*vegan fish fry available

BEEF \$600

Spinach artichoke dip with chips
Tender pot roast
Corn
Garlic mashed potatoes

CHICKEN \$550

Fresh fruit tray
Herb roasted chicken
Cranberry almond wild rice
Maple dijon carrots

PORK \$500

Elote corn dip with chips
BBQ pulled pork with mini brioche buns
Mac 'n cheese
Creamy cucumber salad

VEG \$550

Fresh fruit
Oven roasted vegetables
Coconut rice
Teriyaki jackfruit

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.

DESSERTS

COOKIES \$35

Sold by the dozen. An assortment of fresh-baked cookies.

ASSORTED SWEETS \$100

An assortment of mini eclairs, cheesecakes, brownie bars and cookies.

SIDES

Sold in multiples of 25 servings.

HOT SIDES

FRENCH FRIES \$75

Battered and seasoned french fries.
VEGETARIAN

CRANBERRY ALMOND WILD RICE \$85

Wild rice blend with herbs, green onions, dried cranberries and almonds.
GF VEGETARIAN

GARLIC MASHED POTATOES \$75

Creamy mashed potatoes with a hint of garlic.
GF VEGETARIAN

CORN \$60

Sweet corn with butter and seasoning.
GF VEGETARIAN

MAC 'N CHEESE \$85

Spiral pasta tossed in house made beer cheese sauce.
VEGETARIAN

COCONUT RICE \$55

White rice with sweet coconut milk and lime juice.
GF VEGAN

MAPLE DIJON CARROTS \$60

Sweet maple and dijon glazed carrots.
GF VEGETARIAN

COLD 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