

THE | venue
WEDDINGS & EVENTS

Cold Hors D'Oeuvres

Fresh Fruit Tray | \$80

Fresh fruit in season

Fresh Vegetable Tray | \$80

Broccoli, carrots, red peppers, cucumbers - served with ranch dressing

Wisconsin Cheese & Sausage Tray | \$80

Cheddar, swiss, pepper jack, hard salami and assorted crackers

Half & Half Tray | \$80

Veggie, cheese, sausage

Homemade Taco Roll | \$75

Layered refried beans, salsa, cream sauce, shredded cheese, tomatoes, sliced black olives, topped with scallions. Served with crisp tortilla chips.

Cocktail Sandwiches | \$2.25 each

Creamy blend of cream cheese, Dijon mustard, and cheddar cheese with sliced ham and dill pickle spears. Rolled in garlic herb flour tortilla

Taco Rolls | \$65

Taco seasoned cream cheese, blended with cheddar cheese, salsa and black olives. Rolled in a garlic herb flour tortilla

Ham Rolls | \$75

A creamy blend of cream cheese, Dijon mustard, and cheddar cheese with sliced ham and dill pickle spears. Rolled in garlic herb flour tortilla

Mini Ruben's | \$2.25 each

Served open faced on thick marble rye

Deviled Eggs | \$12 per dozen



Hot Hors D'Oeuvres

Bacon Wrapped Water Chestnuts | 50 pieces: \$80 | 100 pieces: \$145

Hickory smoked bacon wrapped around whole water chestnuts.

Stuffed Mushroom Caps | 100 pieces: \$125

Mushroom caps with your choice of Italian sausage, seafood, or artichoke & sun dried tomatoes.

Meatballs | 50 pieces: \$80 | 100 pieces: \$145

All beef meatballs baked in your choice 841 BBQ Sauce, Swedish, Italian, Sweet & Sour.

Chicken Wings | 50 pieces: \$80 | 100 pieces: \$145

Bone-in OR boneless chicken wings fried till golden brown then tossed in your choice of sauce.

Choose two sauces. Sauces include Buffalo, BBQ, 841, Ranch.

Spinach Dip | 3 lbs.: \$75 | 6 lbs.: \$145

Artichokes and spinach baked in a rich cheesy cream sauce then served with a crisp naan bread.

Sliced Italian Sausage with Peppers & Onions | 50 pieces: \$80 | 100 pieces: \$145

Medallions of fresh Italian sausage roasted with onions and peppers.

Salsa Con Queso Dip with Corn Chips | 3 lbs.: \$75 | 6 lbs.: \$140

Italian Meatball Pastries | 50 pieces: \$90 | 100 pieces: \$160

Wrapped Italian meatballs in puff pastry served on a bed of chunky marinara sauce topped with mozzarella cheese.

Potato Skins | 50 pieces: \$80 | 100 pieces: \$160

Hollowed out potato skins stuffed with bacon, cheddar jack cheese served with a side of sour cream.

Santa Fe Chicken Egg Rolls | 50 pieces: \$80 | 100 pieces: \$145

Egg roll wrapped around taco seasoned chicken and cheddar jack cheese then fried until golden brown with a side of salsa.

All Prices subject to a 20% Service Fee and 5.5% tax. Prices are guaranteed for 90 day



Sandwich Buffet Selections

For Groups of 30 or More

Choice of 2 of the following | \$12.95

Choice of 3 of the following | \$13.95

Sliced Black Angus Roast

House Smoked Pulled Pork Butt

Salami

Tuna Salad

Sliced Smoked Honey Ham

Sliced Turkey Breast

Chicken Salad

Choice of 2 of the following

Creamy Potato Salad

Pasta Vinaigrette

Mac & Cheese

Tossed Salad (2 dressing options)

Baked Beans

Coleslaw

Fruit Salad

On the Side

Assorted Bread

Lettuce

Mustard

Tomatoes

Mayo

BBQ Sause

Add Cookies | \$15.00 per dozen

Add Desert Bars | \$2.00 each



Plated Lunch Selections

**Plated Caesar Salad OR House Salad with Choice of Two Dressings.
Warm Dinner Rolls and Butter, Coffee**

Potato Choice

Roasted Red Skins • Baked Potato • Red Skin Mashed •
Garden Rice Blend.

Vegetable Choice

Flame Roasted Riviera Blend • Glazed Baby Carrots • Cut Corn • Whole Green Beans

Sliced Black Angus Roast Beef | \$13.95

Slow roasted to captures the juices & topped with a madeira wine sauce.

Raised Beef Tenderloin Tips | \$12.50

Pan sautéed tenderloin tips with onions and mushrooms then simmered in a red wine sauce served over your choice of rice blend or egg noodles. (No Potato Choice)

Baked Cod Filet | \$12.50

Served with drawn butter and lemon wheel.

Sliced Boneless Pork Loin | \$11.95

Slow roasted boneless pork loin encrusted with our special seasoning.

Pork Chops | \$11.95

Bone-in pork chop flame broiled served with a side of apple sauce.

Pasta Alfredo | \$10.95 | Add Chicken/Shrimp/Salmon at an additional cost

Penne pasta tossed in a rich creamy cheesy Alfredo sauce and asiago cheese. (No Potato Choice)

Grilled Chicken Breast | \$11.95 | \$12.50 served Southwestern, Artichoke, Parmesan or Brewhouse

Buttermilk marinated boneless chicken breast, flame broiled.



Plated Lunch Selections

LIGHT LUNCH

Caesar Salad | \$9.75

Chopped romaine lettuce tossed topped with shredded asiago cheese and croutons. Served with creamy Caesar dressing

Avocado Salad | \$9.75

Our house lettuce blend crowned with egg, Gorgonzola, cucumber, grape tomatoes, sesame seed dots, avocado and red onion.

Honey Pecan Salad | \$9.75

Our house lettuce blend crowned with raisins, bacon, red onion, and served with Tuscany vinaigrette

Apple Walnut Salad | \$9.75

Our house lettuce blend crowned with flaming red grapes, raisins, apple, glazed walnuts, red onion, and gorgonzola cheese. Served with cranberry citrus vinaigrette

Add chicken, shrimp, salmon to any salad at an additional cost

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Fish Fry Selections

For Groups of 30 or More

All Fish Fry Include:

Corn Fritters or Fresh Bread
Baked Potatoes or French Fries

Creamy Cole Slaw Or Potato Salad
House Salad

Family Style Beer Battered Cod & Baked Chicken | \$13.95

Family Style Beer Battered Cod & Baked Cod | \$14.95

Family Style Beer Battered Cod, Baked Cod & Baked Chicken | \$15.50

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Family Style/Buffer Selections

For Groups of 30 or More

Two Entrees | \$17.75

Three Entrees | \$18.75

Four Entrees | \$19.75

Choice of Two

Mashed Potato • Coleslaw • Pasta Vinaigrette • Mac & Cheese • Potato Salad
• Garden Toss Salad • Veggie Tray with Ranch

Vegetable Choice

Flame Roasted Riviera Blend • Glazed Baby Carrots • Cut Corn • Green Beans Sautéed In Bacon

Beef & Pork

Sliced Black Angus Roast

Beef

Smoked Beef Brisket

Boneless Pork Loin

Seafood

Steamed Cod Filets

Buttery Cracker Crusted

Cod Filets

Chicken

Open Faced Chicken

Cordon Bleu

Roasted Chicken

Italian Chicken

In a basil marinara sauce with peppers, onions, and mushrooms.

Chicken Parmesan

Marinated chicken tenderloin served over a basil marinara sauce then topped

Brewhouse Chicken

Topped with mushrooms braised in a white wine cream sauce

Turkey Breast

Pasta



Plated Dinner Selections

**Plated Caesar Salad OR House Salad with Choice of Two Dressings.
Warm Dinner Rolls and Butter, Coffee**

Potato Choice

Roasted Red Skins • Baked Potato • Red Skin Mashed • Garden Rice Blend • Cheesy Potatoes

Vegetable Choice

Green Beans Sautéed in Bacon • Blazed Whole Baby Carrots • Cut Corn • Vegetable Melody

Sliced Black Angus Roast Beef | \$18.95

Slow roasted to captures the juices & topped with a madeira wine sauce.

Filet Mignon | \$26.50

7oz filet prepared to medium then topped with a red wine sauce.

Chicken Cordon Blue | \$18.50

Boneless chicken breast stuffed with honey cured ham, Swiss cheese and brushed with Dijon mustard then hand breaded with panko crumbs cooked until golden brown then topped with a sherry wine sauce.

Atlantic Salmon | \$19.25

Our choice North Atlantic salmon filet is served with a lemon and a side of tarragon butter.

Baked Cod | \$18.50

Baked to a tender perfection with our signature lemon butter sauce

Pork Chops | \$18.50

Bone-in pork chop flame broiled served with a side of apple sauce.

Grilled Chicken Breast | \$11.95 | \$16.95 served Southwestern, Artichoke, Parmesan or Brewhouse

Buttermilk marinated boneless chicken breast, flame broiled.



Plated Dinner Selections

Plated Caesar Salad OR House Salad with Choice of Two Dressings.
Warm Dinner Rolls and Butter, Coffee

Potato Choice

Roasted Red Skins • Baked Potato • Red Skin Mashed • Garden Rice Blend • Cheesy Potatoes

Vegetable Choice

Green Beans Sautéed in Bacon • Blazed Whole Baby Carrots • Cut Corn • Vegetable Melody

Three Cheese Alfredo | \$16.50

Penne pasta tossed in our house made alfredo sauce topped with a asiago cheese.

LaBella | \$11.95 | Add chicken, shrimp, salmon at additional cost.

Mushrooms, green peppers, onions and sun dried tomatoes sautéed in a garlic butter then tossed with penne pasta and a creamy alfredo sauce.
(no potato choice).

Chicken Stir Fry | \$10.95

Tossed in our blend of teriyaki and sweet and sour sauce with oriental blend vegetable and white rice (no veggie/potato choice).

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Packages

Package 1 | \$27.50

1 hour of open bar before dinner, house brands, domestic beer, house wine, soda.
Cheese & salami tray w/crackers Fresh vegetable tray w/ ranch dip
2 choice Family Style or 2 choice Plated Meal (Filet not included) 5 Late night pizza's
Coffee Station.

Package 2 | \$31.50

1 hour of open bar before dinner, house brands, domestic beer, house wine, soda Cheese & salami
tray w/crackers
Fresh vegetable tray w/ ranch dip 1 Hot Hor Dourves
Champagne Toast for Head table
3 choice Family Style

Package 3 | \$44.95

1 hour of open bar before dinner, house brands, domestic beer, house wine, soda.
2 Cheese & salami tray w/crackers 2 Fresh vegetable tray w/ ranch dip 2 Hot Hor d'oeuvres
4 choice family Style 3 choice buffet Champagne toast for all guest 21 or older 10 late night pizzas
Coffee Station
Open Bar all night for bride and groom

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Beverage & Desserts

BEVERAGE

Fruit Punch/Lemonade/Iced Tea | \$12 per gallon

Flavored Lemonade | \$14 per gallon

Pitchers of Soda | \$4.95

Can Soda/Bottle Water | \$1.00 per

Domestic ½ Barrels | \$250

841 Micro Brew Beer | \$250

Champagne/House Wine | \$15 per bottle

A wine list is available upon request

Private Bar Service

A private bar set up is available in the Banquet Room. Private bar minimum:

\$300 for weeknights (Sunday - Thursday)

\$500 for weekends (Friday - Saturday)

Minimum sales include ½ barrels, soda and alcohol.

If the minimum sales are not met, you will be responsible to make up the difference.

DESSERTS

Vanilla Bean Ice Cream | \$2.50

Grasshopper Parfait | \$4.95

Homemade Cheesecake | \$4.50

Add Strawberries, Blueberries, Cherries | \$4.95

Homemade Turtle Cheesecake | \$4.95

Triple Chocolate Cake | \$4.95

Apple Cinnamon Crisp With Vanilla Bean Ice Cream | \$4.95

Custom Cupcakes | \$2.00

Sheet Cake Half sheet \$50 | Full sheet \$100

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