

THE | venue  
WEDDINGS & EVENTS

# Cold Hors D'Oeuvres

## **Fresh Fruit Tray | \$100**

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

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For Groups of 30 or More

Choice of 2 of the following | \$15.95

Choice of 3 of the following | \$16.95

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Sliced Black Angus Roast

House Smoked Pulled Pork Butt

Salami

Tuna Salad

Sliced Smoked Honey Ham

Sliced Turkey Breast

Chicken Salad

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Choice of 2 of the following

Creamy Potato Salad

Pasta Vinaigrette

Mac & Cheese

Tossed Salad (2 dressing options)

Baked Beans

Coleslaw

Fruit Salad

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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

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### **Sliced Black Angus Roast Beef | \$16.95**

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

### **Raised Beef Tenderloin Tips | \$15.50**

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 | \$14.95**

Slow roasted boneless pork loin encrusted with our special seasoning.

### **Pork Chops | \$14.95**

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

### **Pasta Alfredo | \$12.95 | 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 | \$14.95 | \$15.95 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.

### House Salad | \$10.95

Chopped romaine lettuce crowned with cucumbers, sweet tomatoes, croutons, and cheese.

### Avocado Salad | \$12.95

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

### Apple Walnut Salad | \$12.95

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

### Greek Salad | \$12.95

Our house lettuce blend crowned with cucumbers, tomatoes, green bell pepper, red onion, olives and feta cheese.

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:

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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 | \$18.50

Family Style Beer Battered Cod & Baked Cod | \$18.50

Family Style Beer Battered Cod, Baked Cod & Baked Chicken | \$18.50

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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

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## 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

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### 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

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### **Sliced Black Angus Roast Beef | \$24.00**

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

### **Filet Mignon | \$32.00**

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

### **Chicken Cordon Blue | \$22.00**

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 | \$22.00 | \$23.00 served Southwestern, 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

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### Three Cheese Alfredo | \$19.00

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

### LaBella | \$16.95 | 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).

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# Packages

## Package 1 | \$29.95

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 | \$33.95

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 | \$47.95

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 | \$350

841 Micro Brew Beer | \$450

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.

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## 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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