



## BANQUET MENU

# BREAKFAST



## CONTINENTAL BREAKFASTS

All continental breakfasts are available for a maximum of 60 minutes.

All continental breakfasts are served with chilled fruit juices, freshly brewed regular and decaffeinated coffee and a selection of premium teas.

### **Kick Starter 8**

Fresh Whole Fruit

Assorted Bagels, Cream Cheese, Butter, Preserves  
Mini Croissants, Breakfast Breads, Assorted Mini  
Muffins, Cinnamon Rolls with Buttercream Icing

### **Early Riser 11**

Fresh Fruit Display

Assorted Bagels, Cream Cheese, Butter, Preserves  
Mini Croissants, Assorted Doughnuts, Breakfast  
Breads, Cinnamon Rolls with Buttercream Icing

Breakfast Parfait Bar to Include: Homemade  
Granola, Yogurt, Fresh Berries

### **Continental Breakfast Enhancements**

#### **Oatmeal Presentation 3**

Seasonal Berries, Nuts, Brown Sugar and Milk

#### **Omelet Station 5**

Fresh Eggs, Crumbled Bacon, Brown Sugar Ham,  
Diced Peppers, Tomato, Onion, Spinach,  
Mushrooms, Assorted Cheeses

## **Refreshments**

**Freshly Brewed Regular and Decaf Coffee**  
**22 per gallon**

**Lemonade, Fruit Punch, Iced Tea**  
**28 per gallon**

**Bottled Fruit Juices 2 each**

**Milk 12 per Pitcher**

**Assorted Soda 1.50 each**

**Bottled Water 1.50 each**

**House Infused Water 18 per gallon**

Strawberry Lemon Basil, Lemon Lime Cilantro,  
Cucumber Mint, Orange Berry

## **Bakery**

**Assorted Fruit Muffins 22 per dozen**

**Assorted Bagels 23 per dozen**

**Assorted Doughnuts 18 per dozen**

**Assorted Breakfast Breads 10 per loaf**

**Fresh Baked Cookies 16 per dozen**

Menus are priced per person.  
Prices are subject to a 20% Service  
Charge & 5% Sales Tax. Prices are  
subject to change without previous  
notice.

# BREAKFAST

## BREAKFAST BUFFETS

All breakfast buffets are available for a maximum of 90 minutes.  
All breakfast buffets are served with chilled fruit juices, freshly brewed regular and decaffeinated coffee and a selection of premium teas.  
Minimum of 20 guests.



### **First Harvest 11**

Assortment of Whole Fresh Fruit  
Assorted Bagels, Cream Cheese, Butter, Preserves  
Mini Muffins, Cinnamon Rolls with Buttercream Icing.  
Scrambled Eggs  
Applewood Smoked Bacon  
Breakfast Sausage Links  
Breakfast Potatoes

### **Second Crop 14**

Sliced Fresh Fruit Display  
Assorted Bagels, Cream Cheese, Butter, Preserves  
Breakfast Parfait Bar to Include: Homemade Granola, Yogurt and Fresh Berries  
Scrambled Eggs  
Biscuits & Sausage Gravy  
Applewood Smoked Bacon & Breakfast Sausage Links  
Breakfast Potatoes

### **Bumper Crop 16**

Assortment of Whole Fresh Fruit  
Sliced Pineapple, Cantaloupe, Honeydew  
Assorted Bagels, Cream Cheese, Butter, Preserves  
Breakfast Parfait Bar to Include: Granola, Yogurt and Fresh Berries  
Scrambled Eggs  
Biscuits & Sausage Gravy  
Applewood Smoked Bacon & Breakfast Sausage Links  
Breakfast Potatoes  
Belgian Waffle Station to Include:  
Strawberry Sauce, Whipped Cream & Syrup  
Herb Roasted Baby Red Potatoes  
Marinated Chicken Breast  
Seasonal Roasted Vegetable

Menus are priced per person.  
Prices are subject to a 20% Service Charge & 5% Sales Tax. Prices are subject to change without previous notice.

# LUNCH



## LUNCH BUFFETS

Minimum of 20 guests.

Served with milk, freshly brewed regular and decaffeinated coffee and a selection of teas.

### **Artisan Cold Sandwich 11**

Soup, Salad and Sandwich

Homemade Soup, Mixed Green Salad, Roast Turkey, Ham and Beef, Condiments, Hard Rolls

Soup Choices to Include Creamy Baked Potato, Chicken Noodle or Chili

### **The Wisconsin Cook-Out 12**

Newton Meats Brats & Burgers, Condiments & Hard Rolls

Broccoli Cauliflower Salad

Loaded Baked Beans

Creamy Coleslaw

### **Italian 13**

Caesar Salad

Broccoli, Red Pepper and Onion

Penne Pasta

Basil Meatballs

Roast Breast of Chicken

Marinara and Parmesan Cream Sauce

Breadsticks

### **Hot Sandwich 12**

BBQ Pulled Pork

Italian Beef

Creamy Coleslaw

Macaroni & Cheese

Kettle Chips

Dill Pickle Spears

Hard Rolls

### **Farmhouse Lunch 15**

Herb-Rubbed Chicken Breast

Choice of Beef Tips, Lemon Baked Haddock, Bacon Wrapped Pork Tenderloin

Baby Red Potato Salad

Creamy Coleslaw

Roasted Seasonal Vegetables

Yukon Gold Mashed Potatoes & Gravy

Dinner Rolls

Menus are priced per person.  
Prices are subject to a 20% Service Charge & 5% Sales Tax. Prices are subject to change without previous notice.

# LUNCH



## BOX LUNCHESES

All box lunches include lettuce, tomato, whole fruit, kettle chips, condiments and a cookie.

Ham & Cheddar on Wheatberry

Turkey & Swiss on Wheatberry

Roast Beef & Cheddar on Sourdough

Chicken Caesar Wrap

Honey Mustard Chicken Wrap

Ham, Salami and Provolone on Hoagie

Ham, Turkey, Bacon and Cheddar on Wheatberry

Choice of up to Three Sandwiches 10

Choice of Four Sandwiches 11

Choice of Five Sandwiches 12

Menus are priced per person.  
Prices are subject to a 20% Service Charge & 5% Sales Tax. Prices are subject to change without previous notice.

# DINNER



## TRADITIONAL DINNER BUFFETS

Minimum of 20 guests.

Can be served family style for an additional \$2 per person.

Served with freshly baked rolls, butter, milk, brewed regular and decaffeinated coffee and a selection of teas.

### **The Homestead 17**

Two Entrées of Choice Between Brown Sugar Glazed Ham, Beef Tips, Dill Butter Baked Haddock, Roasted Turkey, Meatballs, Pulled Pork, Swiss Steak, Herb-Baked Chicken

Vegetable Selection

Starch Selection

Two Salad Selections

### **The Main Harvest 20**

Two Entrées of Choice Chicken Marsala, Pan-Seared Atlantic Salmon, Hickory Smoked St. Louis Style Ribs, Chicken Cordon Bleu, Herb-Rubbed Chicken Breast, Slow Roasted Sirloin, Bacon Wrapped Pork Tenderloin, Smoked Beef Brisket

Vegetable Selection

Starch Selection

Two Salad Selections

### **Vegetables**

Seasonal Roasted Vegetable

Buttered Corn

Green Beans and Bacon

Garlic Parmesan Roasted Carrots

Roasted Baby Beets

### **Starches**

Yukon Gold Smashed Potatoes & Gravy

Garlic Mashed Potatoes & Butter

Fingerling Potatoes

Baby Red Potatoes

Wild Rice

### **Salads**

Creamy Coleslaw

Baby Red Potato Salad

Broccoli Cauliflower Salad

Pasta Salad

Mixed Green Salad

Menus are priced per person.  
Prices are subject to a 20% Service Charge & 5% Sales Tax. Prices are subject to change without previous notice.

# RECEPTION

## HORS D'OEUVRE

Priced per dozen.

### Cold Selection

Signature Deviled Eggs 14

Shrimp Cocktail 18

Grilled Chicken, Avocado Bruschetta 16

Brie & Strawberry, Pumpnickel Baguettes 16

### Hot Selection

Bacon Wrapped Dates, Creamy Bleu Cheese 14

Coconut Shrimp, Sweet Chili Sauce 22

Crabcakes, Red Pepper Remoulade 22

Meatballs 12

Italian Sausage Stuffed Mushroom Caps 14

Beef Crostini 22



### Displays

Local Cheese and Sausage Display 59

Assortment of Raw Vegetables 49

Smoked Salmon Display 175

Seasonal Fruit 59

Menus are priced per person.  
Prices are subject to a 20% Service Charge & 5% Sales Tax. Prices are subject to change without previous notice.

# BAR SERVICE



## BAR OPTIONS FOR BEVERAGES

Bars are served for a minimum of 60 minutes and will close no later than 1 AM.

### Regulations and Selections

Wisconsin Café exercises the right to control alcoholic beverage consumption, in accordance with the laws of Wisconsin. We will ask for identification and refuse to serve minors under the Wisconsin drinking age of 21 or visibly intoxicated persons.

Wisconsin Café is the only licensee authorized to serve and sell alcoholic beverages on its premises in accordance with the regulations of the Wisconsin liquor control commission. All Liquor, Beer & Wine consumed and or sold on the premise must be purchased from and served by the café.

### Hosted Bar

#### Inclusive of tax

#### Beverage Service Based on Consumption

Café Brand Cocktails 3.5

Premium Brand Cocktails 5.5

House Wines 5

Domestic Beer 3.5

Specialty Beers 4.5

Soft Drinks 1.25

Bottled Water 1.25

### Cash Bar

#### Inclusive of tax

#### Beverage Service Based on Consumption

Café Brand Cocktails 4

Premium Brand Cocktails 6

House Wines 6

Domestic Beers 4

Specialty Beers 5

Soft Drinks 2

Bottled Water 2

A 20% Gratuity will be added to all bar services.

**Cash bars must generate a minimum of \$500 in beverage sales.**



# BAR SERVICE

**Regulations and Selections**  
Wisconsin Café exercises the right to control alcoholic beverage consumption, in accordance with the laws of Wisconsin. We will ask for identification and refuse to serve minors under the Wisconsin drinking age of 21 or visibly intoxicated persons.

Wisconsin Café is the only licensee authorized to serve and sell alcoholic beverages on its premises in accordance with the regulations of the Wisconsin liquor control commission. All Liquor, Beer & Wine consumed and or sold on the premise must be purchased from and served by the café.

## BAR OPTIONS FOR BEVERAGES

Bars are served for a minimum of 60 minutes and will close no later than 1 AM.  
Pricing is based per person for open bars.

### Hosted Bar Package

#### Unlimited Beverage Service

Café Brand Cocktails

First Hour 13

Each Additional Hour 6.5

#### Premium Brand Cocktails

First Hour 16

Each Additional Hour 8

1st Hour per Bartender 20

Additional Hours per Bartender 15

Each bar package includes brand cocktails, bottled Bud Light & Spotted Cow, two specialty beer selections, house red and white wine and an assortment of soft drinks & water.



### Café Brands

Gordon's Vodka

Gordon's Gin

Bacardi Rum

Captain Morgan Spiced Rum

Kessler Whiskey

Aristocrat Brandy

Bulleit Bourbon

J&B Scotch

Sauza Blanco Tequila

### Premium Brands

Tito's Vodka

Bombay Gin

Bacardi Rum

Captain Morgan Spiced Rum

Jack Daniels

Korbel Brandy

Woodford Reserve Bourbon

Johnnie Walker Black

Cuervo Gold Tequila

# POLICIES

## GENERAL INFORMATION



To ensure compliance with Manitowoc County Board of Health food handling regulations, food will be consumed on the conference center premises at the contracted time(s). The Wisconsin Café is the sole provider of all food and beverages that are served in banquet facilities during your contracted times. Food and beverage is not permitted to be brought into the banquet areas by a guest or any client's guests or attendees from an outside source.

### **Banquet Menus**

Banquet menus, room arrangements and other details pertaining to your event should be submitted to your conference services manager at least two (2) weeks prior to your event. Our culinary staff is happy to plan a customized menu for your event or assist you in your selection process.

### **Guarantees**

The exact number of attendees for all banquet meal functions must be given seventy-two (72) hours or three (3) working days prior to the event date. This number is not subject to reduction; however The Wisconsin Café will be prepared to serve 3% above the guaranteed number specified. If the seventy-two (72) hour deadline passes and no guarantee has been received, we will consider the number indicated on the original banquet event order to be the correct and guaranteed number of guests.

### **Beverage Service**

The Wisconsin Café reserves the right to refuse service to any person who appears to be intoxicated. The Wisconsin Café reserves the right to inspect the identification of any person attending events in the banquet/meeting areas. If identification is not available upon request, no alcohol will be served to the guest. No one under twenty-one (21) years of age will be served alcoholic beverages. Cash bars must meet a minimum of \$500.00 in sales. If the minimum is not met, the difference will be charged to the final bill. Any hosted bar packages will incur a service charge of 20% of total bar sales.

### **Service Charges**

All banquets will incur a 20% service charge.