



**FARM WISCONSIN**  
DISCOVERY CENTER

## 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, milk, 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 1.25 each**

**Bottled Water 1.25 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**

**Assorted Cheesecake 5 per slice**

**Jumbo Cream Puffs 3.5 each**

**Chocolate Eclair Torte 4 per slice**

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, milk, 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

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# 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**

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

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# 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

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# BBQ

We team up with one of the best BBQ places around; Parker John's BBQ & Pizza to bring you authentic hickory smoked meats and scratch sides.

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## BBQ BUFFETS

Minimum of 20 guests.

Served with fresh Manderfield's Ciabatta buns, BBQ sauce, pickles, milk, freshly brewed regular and decaffeinated

### Hickory Smoked Combo 12

Choice of two meats and two side dishes.

### When Pig's Fly 15

Your choice of two meats and two side dishes along with hickory smoked jumbo chicken wings.

### BBQ Picnic 15

Your choice of three meats and two side dishes.

### Cowgirl Dinner 16

Our hickory smoked ribs, 1/3 rack per person, along with your choice of one additional meat, two side dishes.

### Cowboy Dinner 18

Our hickory smoked ribs, 1/3 rack per person, along with your choice of two additional meats, three side dishes.



## Meat Choices

Pulled Pork

Beef Brisket

Sliced Turkey

Spicy Andouille Sausage

## Side Dishes

Smokehouse Baked Beans

House Mac and Cheese

Coleslaw

American Potato Salad

Southwest Quinoa Salad

Tossed Salad (in place of two of your sides)

## Add Ons

Additional Meat Choice 4pp

Additional Side Choice 2pp

Tossed Salad 4pp

Cornbread by the Half Pan (16 servings) 18

# DINNER



## TRADITIONAL DINNER BUFFETS

Minimum of 20 guests.

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

### **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 Between 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

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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, Pumpernickel 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

### Snacks

#### *Pricing is per pound.*

- House Chex Mix 10
- Pretzels 5
- Kettle Chips 5
- Trail Mix 10
- Cajun Mix 10
- Mixed Nuts 16
- Asian Snack Mix 10

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## DESSERTS

### DESSERTS

- 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**
- Assorted Cheesecake 5 per slice**
- Jumbo Cream Puffs 3.5 each**
- Chocolate Eclair Torte 4 per slice**

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 / Cash Bar

### Inclusive of tax

### Beverage Service Based on Consumption

Café Brand Cocktails 4.5

Premium Brand Cocktails 6.5

House Wines 6

Domestic Beer 4

Specialty Beers 5

Soft Drinks 1.25

Bottled Water 1.25

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

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



# BAR SERVICE

## 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.

### Regulations and Selections

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

### Hosted Bar Packages

#### Unlimited Beverage Service

#### Café Brand Cocktails

First Hour 13

Each Additional Hour 6.5

#### Premium Brand Cocktails

First Hour 16

Each Additional Hour 8

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 and hosted 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.