



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, Breakfast Breads, Assorted Mini Muffins, 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 Coffee 22
Regular and Decaf per gallon

Lemonade, Fruit Punch, Iced Tea 28
per gallon

Bottled Fruit Juice 2
per bottle

Milk, per pitcher 12

Assorted Soda, per can 1.25

Bottled Water, per bottle 1.25

House Infused Water 18
per gallon, Strawberry Lemon Basil, Cucumber Mint, Lemon Lime Cilantro, Orange Berry

Bakery

Assorted Fruit Muffins, per dozen 22

Assorted Bagels, per dozen 23

Assorted Donuts, per dozen 18

Assorted Breakfast Breads, per loaf 10

Fresh Baked Cookies, per dozen 16

Assorted Cheesecake, per slice 5

Jumbo Creme Puff, each 3.5

Chocolate Eclair Torte, per slice 4

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
Applewood Smoked Bacon
Breakfast Sausage Links
Breakfast Potatoes

Bumper Crop

16

Assorted Whole Fresh Fruit
Sliced Pineapple, Cantaloupe, Honeydew
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
Belgian Waffle Station to Include:
Strawberry Sauce, Whipped Cream & Syrup
Herb Roasted Baby Red Potatoes
Marinated Chicken Breast
Seasonal Roasted Vegetables

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LUNCH

LUNCH BUFFETS

Minimum of 20 guests.
Served with milk, freshly brewed regular and decaffeinated coffee and a selection of tea.

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

BOX LUNCHES

Minimum of 20 guests.
All box lunches include lettuce, tomato, whole fruit, kettle chips, condiments, & 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, & Cheddar on Wheatberry

Choice of Three Sandwiches 10

Choice of Four Sandwiches 11

Choice of Five Sandwiches 12

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BBQ

BBQ BUFFETS

Minimum of 20 guests.

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

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.

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 meat, three side dishes.

Meat Choices

- Pulled Pork
- Beef Brisket
- Sliced Turkey
- Spicy Andouille Sausage

Side Dishes

- Smokehouse Baked Beans
- House Mac & Cheese
- Coleslaw
- American Potato Salad
- Southwest Quinoa Salad
- Tossed Salad (in place of two sides)

Add Ons

- Additional Meat Choice**, per person 4
- Additional Side Choice**, per person 2
- Tossed Salad**, per person 4
- Cornbread**, half pan - 16 servings 18

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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 Entrees of Choice of 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 Entrees 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 Vegetables
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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RECEPTION

HORS D'OEUVRE

Price 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	18
Crabcakes, Red Pepper Remoulade	22
Meatballs	12
Italian Sausage Stuffed Mushroom Caps	14
Beef Crostini	22

Displays

Local Cheese & Sausage	59
Assortment of Raw Vegetables	49
Smoked Salmon Display	175
Seasonal Fruit	59

Tossed Salad, priced per pound

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

DESSERTS

Assorted Fruit Muffins, per dozen 22

Assorted Bagels, per dozen 23

Assorted Donuts, per dozen 18

Assorted Breakfast Breads, per loaf 10

Fresh Baked Cookies, per dozen 16

Assorted Cheesecake, per slice 5

Jumbo Creme Puff, each 3.5

Chocolate Eclair Torte, per slice 4

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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 Cafe 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 Cafe is the only license 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 cafe.

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

Hosted/Cash Bar, includes tax. *Beverage Service Based on Consumption*

Cafe Brand Cocktails	4.5
Premium Brand Cocktails	6.5
House Wines	6
Domestic Beer	4
Specialty Beer	5
Soft Drinks	1.25
Bottled Water	1.25

Hosted Bar *Unlimited Beverage Service*

Cafe Brand Cocktails

<i>First Hour</i>	13
<i>Each Additional Hour</i>	6.5

Premium Brand Cocktails

<i>First Hour</i>	16
<i>Each Additional Hour</i>	8

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

Cafe Brands

Gordon's Vodka
Gordon's Gin
Bacardi Rum
Captain Morgan Spiced Rum
Kessler Whiskey
Aristocrat Brandy
Bullet 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 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 Cafe 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 correct and guaranteed number of guests.

BEVERAGE SERVICES

The Wisconsin Cafe reserves the right to refuse service to any person who appears to be intoxicated. The Wisconsin Cafe 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 alcohol 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.