



FARM WISCONSIN
DISCOVERY CENTER

Banquet Menu

Menus are priced per person. Prices are subject to a 20% Service Charge and 5.5% Sales Tax. Prices are subject to change without previous notice.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Items will only be undercooked at the request of the customer*

BREAKFAST

Continental	10
Fresh cut fruit, bagels, muffins, and pastries	
Hot Breakfast	15
Scrambled eggs (add cheese \$1), choice of meat, breakfast potatoes, fresh cut fruit, and pastries	
Pancakes or French Toast (\$2 upcharge for both)	15
Scrambled eggs (add cheese \$1), choice meat, and fresh cut fruit	
Biscuits & Gravy	16
Scrambled eggs (add cheese \$1), choice of meat, and fresh cut fruit	
<i>*Choice of meat: bacon, sausage, or ham*</i>	

LUNCH

Cold Boxed Lunches	12
Choice(s) of turkey and swiss, ham and cheddar, roast beef and pepper jack and summer sausage and gouda. Served with condiments, chips, a pickle, and a cookie	
Assorted Cold Sandwich	14
Dinner rolls or bread with an assortment of meats, cheeses, condiments, and choice of two sides <i>\$2 upgrade for croissant or focaccia</i>	
BYO Hot Slider Bar	15
Choice of two meats (BBQ chicken, pulled pork, or brisket), assorted dinner rolls, condiments, and choice of two sides	
Taco Bar	15
Choice of two meats (pork shoulder, brisket, fajita chicken, or ground beef), toppings, beans, rice, flour and corn tortillas <i>\$2 upgrade for guacamole or queso</i>	
Soup, Sandwich, & Salad Bar	15
Salad bar, cold assorted sandwiches, and choice of two soups (tomato, chili, loaded potato, chicken tortilla, butternut squash, chicken noodle, clam chowder, kale and white bean, or chef choice)	
Burger, Brat, or Hot Dogs	15
Choice of two meats, assorted buns, condiments, and choice of two sides. <i>Add an additional sandwich for \$2.50</i>	

DINNER

Chef's Recommendations	Market Price
Steak, chicken, and/or fish	
Pulled Pork & Brisket	18
Homemade Meatloaf	18
Hot Ham	18
Beef Tips & Roasted Chicken Breast	19

Served with choice of two sides, dinner rolls & butter

Add a Cup of Soup for \$4

SIDES

Additional sides \$3 each

Salad Bar
Potato Salad
Pasta Salad
Coleslaw
Macaroni and Cheese
Baked Beans
Rice Pilaf
Mashed, Baked, or Roasted Potatoes
Seasonal Vegetable

Made with Local Ingredients

This menu is not limited to these items, our Chef welcomes any item you have in mind. Just let us know and we will do what we can to make your vision a reality

All are priced per person

Please notify us of any dietary restrictions

Menu served buffet style. Platted & family style available at additional cost

PLATTERS

Hummus	40/80
Served with pita chips	
Spinach Artichoke Dip	40/80
Served with pita chips	
Queso or Taco Dip	40/80
Served with tortilla chips	
Fresh Veggie & Dip	50/100
Fresh Fruit Platter	50/100
Pickle & Olive	60/120
Wisconsin Cheese & Sausage	75/150
Served with crackers	
Charcuterie Board	100/200
Assorted Cold Sandwich	100/200
Dinner rolls or bread with an assortment of meats, cheeses, and condiments	
BYO Hot Slider	125/250
Choice of two meats (BBQ chicken, pulled pork, or brisket), assorted dinner rolls and condiments	

APPETIZERS

Caprese Skewers	50/100
Bruschetta	50/100
Stuffed Mushrooms	75/150
Meatballs	75/150
Swedish, tomato, BBQ, or sweet and sour sauce	
Boneless or Bone-in Wings	75/150
Tossed in buffalo, honey mustard, garlic parmesan or BBQ	
Shrimp Cocktail (16/20)	150/300

SNACKS

Bowls	25/50
Choice of chips, pretzels, or Gardetto's	
Individual Bags	50/100
Choice of chips, pretzels, or Gardetto's	
Assorted Danishes	50/100

DESSERTS

Assorted Cookie Platter	50/100
Assorted Bars	50/100
Cedar Crest Ice Cream	75/150
Choice of 16 rotating flavors	
Mini Cheesecakes	75/150

BEVERAGES

Soda	2/can
Pepsi products	
Hot Tea Station	2/bag
Bottled Water	2/bottle
Lemonade/Punch	5/carafe
Milk	5/carafe
Juice	8/carafe
Water Station	20/dispenser
Water Goblets & Pitchers	1.25/per person
Placed at each guest seat	
Coffee (regular/decaf)	25/carafe
Sugar, cream, and stir sticks	

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Serving size: small 25 people/large 50 people

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Bar Packages

Our beverage packages offer our customers flexibility and an option for all budgets. Choose to pay per drink with a hosted bar, choose to pay a flat rate per person with an all-inclusive package, or choose a cash bar where guests may purchase their own beverages.

Cash Bar

Our fully stocked bar will be available with domestic and craft beer, wine, seltzers, and liquors.

Your guests can pay their bill and tip the bartenders directly.

Hosted Bar

Pay per drink. Host a fully stocked bar for up to a specified dollar amount or time frame.

All-Inclusive Package

Pay per person. Unlimited beverages based on the level you choose. Minimum of 1 hour/60 minutes.

Prices per person

Basic

Domestic & Craft Beer, & Soft Drinks

1 hour	12
Full day (6hr max)	16
Each Additional Hour	3

Mid-Level

Domestic & Craft Beer, Well Liquor, House Wine & Soft Drinks

1 hour	16
Full day (6hr max)	20
Each Additional Hour	5

Premium

Domestic & Craft Beer, Premium Liquor, House Wine & Soft Drinks

1 hour	20
Full day (6hr max)	30
Each Additional Hour	6

Farm Wisconsin 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.

Farm Wisconsin is the only license authorized to serve and sell alcoholic beverages on its premises in accordance with the regulations of Wisconsin liquor control commission. All liquor, beer, and wine consumed and/or sold on the premise must be purchased from and served by the café.