



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

Minimum of 20 people*

Continental	11
Fresh cut fruit, bagels, muffins, and pastries	
Yogurt Parfait Bar	11
Vanilla yogurt, mixed berries and homemade granola	
Breakfast Sandwiches	13
Individually prepared breakfast sandwiches with breakfast meats, egg, cheese and fresh cut fruit	
Hot Breakfast	16
Scrambled eggs (add cheese \$1), choice of meat, breakfast potatoes, fresh cut fruit, and pastries	
Pancakes or French Toast (\$2 upcharge for both)	16
Scrambled eggs (add cheese \$1), choice meat, and fresh cut fruit	
Choice of meat: bacon, sausage, or ham	

BREAKFAST A LA CARTE

Priced per 25 servings

Muffins	50
Fresh Fruit Platter	50
Assorted Danishes	50
Cinnamon Rolls	75
Donuts	75

Menus priced per person unless noted differently

Served with water & coffee (regular and decaf)

*Groups of fewer than 20 guests please inquire about our Wisconsin Café menu

Please notify us of any dietary restrictions

Made with Local Ingredients

LUNCH

Minimum of 20 people*

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	
Pizza	13
Cheese, sausage, pepperoni, supreme, cheesy garlic bread and house salad with dressing \$2 upgrade for Caesar salad	
Assorted Cold Sandwich	15
Dinner rolls or bread with an assortment of meats, cheeses, condiments, and choice of two sides \$2 upgrade for croissant or focaccia	
Hot Slider Bar	16
Choice of two meats (BBQ chicken, pulled pork, or brisket), assorted dinner rolls, condiments, and choice of two sides	
Taco Bar	16
Choice of two meats (pork shoulder, brisket, fajita chicken, or ground beef), toppings, beans, rice, flour and corn tortillas \$2 upgrade for guacamole or queso	
Soup, Sandwich, & Salad	16
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	16
Choice of two meats, assorted buns, condiments, and choice of two sides. Add an additional sandwich for \$2.50	

SIDES

Additional sides \$3 each

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

DINNER

\$20 per person

Choice of two entrees, two sides, dinner rolls & butter
Minimum of 20 people*

Hot Ham

Beef Tips

Pulled Pork

Slow Roasted Brisket

Homemade Meatloaf

Roasted Chicken Breast

Add a Cup of Soup for \$4

Family Style Service Available for \$4.50 per person

SIDES

Additional sides \$3 each

Salad Bar

Seasonal Salad

Potato Salad

Pasta Salad

Coleslaw

Macaroni & Cheese

Baked Beans

Rice Pilaf

Seasonal Vegetable

Mashed Potatoes

Baked Potatoes

Roasted Potatoes

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Served with water & coffee (regular and decaf)

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THEMED DINNER

Chef's Recommendations

Steak, chicken, and/or fish

Taco Bar

Choice of two meats (pork shoulder, brisket, fajita chicken, or ground beef), toppings, beans, rice, flour and corn tortillas

\$2 upgrade for guacamole or queso

Burger, Brat, or Hot Dogs

Choice of two meats, assorted buns, condiments, and choice of two sides. Add an additional sandwich for \$2.50

Pasta

Guests choose from the options listed below. Final menu combinations will be prepared by our Chef.

Served with cheesy garlic bread and house salad with dressing \$2 upgrade for Caesar salad

Market Price

16

16

18

Select two sauces:

Alfredo

Tomato

Pesto

Garlic butter

Wine and Mushroom

Stroganoff

Select two meats:

Meatballs

Grilled Chicken

Smoked Sausage

Shrimp +2

Braised Beef Ragu +4

Select two noodles:

Fettuccine

Linguine

Spaghetti

Penne

Rotini

Cavatappi

Vegetable add ins:

+1 per choice

Mushrooms

Broccoli

Tomatoes

Spinach

Peppers

Seasonal

Zucchini and Summer Squash



PLATTERS

Priced per 25 servings

Bowls	25
Choice of chips, pretzels, or Gardetto's	
Hummus	40
Served with pita chips	
Spinach Artichoke Dip	40
Served with pita chips	
Queso or Taco Dip	40
Served with tortilla chips	
Individual Bags	50
Choice of chips, pretzels, or Gardetto's	
Fresh Veggie & Dip	50
Fresh Fruit Platter	50
Pickle & Olive	60
Wisconsin Cheese & Sausage	75
Served with crackers	
Charcuterie Board	100
Assorted Cold Sandwich	100
Dinner rolls or bread with an assortment of meats, cheeses, and condiments	
Hot Slider	125
Choice of two meats (<i>BBQ chicken, pulled pork, or brisket</i>), assorted dinner rolls and condiments	

APPETIZERS

Priced per 25 servings

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

DESSERTS

Priced per 25 servings

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

BEVERAGES

Soda	2/can
Pepsi products	
Bottled Water	2/bottle
Lemonade/Punch	5/carafe
Milk	5/carafe
Juice	8/carafe
Coffee (regular/decaf)	25/carafe
Sugar, cream, and stir sticks	
Half-day Beverage Service	8/person
(up to 4 hours)	
Fresh-brewed regular & decaffeinated coffee, ice water, herbal teas, assorted Pepsi products	
Full-day Beverage Service	12/person
(up to 8 hours)	
Fresh-brewed regular & decaffeinated coffee, ice water, herbal teas, assorted Pepsi products	

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

Please notify us of any dietary restrictions

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.

Non-Alcoholic

Unlimited Pepsi Products and bottled water.

\$7.50 per person. Based on 6 hours of service. Each additional hour please add \$2 per person.

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.

Basic

Domestic & Craft Beer, & Soft Drinks

1 hour **12**

Full day (6hr max) **16**

Each Additional Hour **3**

Mid-Level

Domestic & Craft Beer, Wine & Soft Drinks

1 hour **16**

Full day (6hr max) **20**

Each Additional Hour **5**

Premium

Domestic & Craft Beer, Liquor, 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.