

Cold Hors d'oeuvres

Per 50 pieces

PHYLLO CUPS

Goat cheese and caramelized onions	\$33
Brie and fig	\$33
Smoked salmon and capers with chive cream cheese	\$40
Feta, parsley, and pesto	\$33
Smoked salmon, capers, and avocado mousse	\$55

MINI CROISSANT SANDWICHES

Chicken salad	\$100
Turkey and mozzarella	\$100
Ham and cheddar	\$100

DESSERT PHYLLO CUPS

Chocolate mousse and strawberries	\$50
Apple pie with cinnamon and caramel	\$65
Cheesecake Strawberry or Blueberry	\$75

CROSTINIS

Fire roasted red peppers and feta	\$70
Smoked salmon, dill cream cheese	\$85
Mascarpone with strawberries and balsamic reduction	\$80
Tomato bruschetta	\$70
Brie and fig	\$80

KEBABS

Cheese Swiss, cheddar, and pepper jack	\$40
Antipasto Salami, mozzarella cheese, tomatoes, olives, and artichokes	\$50
Caprese Tomatoes, fresh buffalo mozzarella, fresh basil, and balsamic reduction	\$45
Fruit Pineapple, strawberries, honeydew, cantaloupe, and grapes	\$80

ROLL UPS

Signature roll ups: ham or turkey, cheese, lettuce, Dijon mustard, and red onions	\$90
Mediterranean roll ups Spinach, basil pesto, mozzarella and red onions	\$95
Ham, pickle, and cream cheese roll ups	\$75

Serves approximately 20 people with bite-size portions

PLATTERS

Cheese and sausage with crackers	\$45
Vegetable tray with ranch dip	\$35
Fresh seasonal fruit	\$60
Smoked salmon with chive cream cheese and capers (serves 50)	\$ market price
Taco dip with tortilla chips	\$35
Shrimp cocktail with shrimp sauce	\$100

DIPS

Tortilla chips and salsa	\$25
Hummus served with carrots, celery, and tortilla chips Red pepper, garlic, or basil pesto	\$45

Hot Hors d'oeuvres

Per 50 pieces

PHYLLO CUPS

Buffalo chicken	\$33
Chicken in a creamy buffalo bleu cheese sauce	
BBQ chicken	\$33
Chicken in Cattleman's BBQ sauce	
Spinach and artichoke	\$33
Chicken pesto	\$33
Chicken pot pie	\$33
Shrimp sriracha	\$40
Boursin and Proscuitto	\$65

PINWHEELS

Pepperoni and asiago	\$33
Sun dried tomato	\$33
Tomato bruschetta	\$33
Olive tapenade	\$40

SHRIMP SKEWERS

Garlic and herb	\$140
Tequila and lime	\$140

PETITE SANDWICHES Build Your Own

BBQ pork	\$110
BBQ chicken	\$125
Shaved prime rib	\$180

KEBABS

Chicken	\$100
Green and red peppers, zucchini, red onion -OR- Pineapple with teriyaki sauce	
Beef	\$125
Green and red peppers, zucchini, red onion	
Vegetable	\$95
Zucchini, red onion, green and red peppers, mushrooms	

DIPS

Serves approximately 20 people with bite size portions

Sausage queso with tortilla chips	\$45
Spinach artichoke with tortilla chips	\$45

FINGER FOODS

Meatballs	\$50
Teriyaki or BBQ	
Chicken wings	\$80
Mild, spicy, BBQ, or teriyaki	
Bacon-wrapped water chestnuts	\$85
Loaded potato skins	\$50
Sausage stuffed mushrooms	\$85
Seafood stuffed mushrooms	\$110
Quiche (mini assortment)	\$75
Chicken and vegetable potstickers	\$40
Sweet chili soy sauce	



Lunch Menu

Cold Cut Buffet

\$13 Per Person

FRESH CUT ROASTED TURKEY BREAST, HONEY CURED HAM, ASSORTED SLICED CHEESE, HOMEMADE POTATO SALAD, CREAMY COLE SLAW, FRESH FRUIT, AND POTATO CHIPS. SERVED WITH POTATO ROLLS OR NINE-GRAIN BREAD.

Gourmet Pizza Buffet

\$13 Per Person

CHOOSE UP TO TWO OF OUR THIN CRUST GOURMET PIZZAS:

ITALIAN: PEPPERONI & SPICY SAUSAGE CRUMBLES
WORKS: SAUSAGE, PEPPERONI, AND VEGGIES
CHEESE: A DELICIOUS THREE-CHEESE BLEND
BBQ CHICKEN: BACON, SMOKED GOUDA, AND RED ONIONS

Soup and Salad Buffet

\$13 Per Person

LETTUCE, TOMATOES, ONIONS, CUCUMBERS, CROUTONS, SHREDDED CHEDDAR AND MOZZARELLA; AND YOUR CHOICE OF THREE DRESSING SELECTIONS. SERVED WITH POTATO SALAD AND COLE SLAW AND ONE OF PULLMAN'S HOUSE SOUPS: ROASTED RED PEPPER AND TOMATO, LOBSTER BISQUE, OR CHEF'S CHOICE SOUP.

Above items available for groups of 40 people or more.

An additional \$2.00 per person will be added for a buffet for fewer than 40 people.

SALADS

\$13 Per Person

Salad choices include cup of chef's choice or roasted red pepper soup and warm roll.

Berry Walnut

GRILLED CHICKEN STRIPS WITH CANDIED WALNUTS, BLEU CHEESE CRUMBLES, AND FRESH SLICED STRAWBERRIES. SERVED OVER MIXED GREENS. DRIZZLED WITH OUR STRAWBERRY POPPYSEED DRESSING.

Pecan Chicken

PECAN CRUSTED GRILLED CHICKEN STRIPS ON A BED OF MIXED GREENS. TOPPED WITH MOZZARELLA CHEESE, RED ONION, GRAPE TOMATOES, AND SLICED CUCUMBER. SERVED WITH OUR RASPBERRY VINAIGRETTE.

Tropical

WARM TERIYAKI GRILLED CHICKEN BREAST WITH FRESH PINEAPPLE AND STRAWBERRIES, SUNFLOWER SEEDS, CANDIED WALNUTS, AND CRAISINS; ALL OVER OUR LETTUCE MIX AND SERVED WITH HONEY PINEAPPLE DRESSING.

SANDWICHES

\$12 Per Person

Turkey Bruschetta

SLICED TURKEY BREAST, TOMATO, RED ONION, AND MOZZARELLA CHEESE ON TOASTED CIABATTA BREAD WITH BASIL PESTO SAUCE AND A BALSAMIC GLAZE REDUCTION.

Chicken Salad Croissant

GENEROUSLY PORTIONED CHICKEN SALAD ON A FLAKY AND BUTTERY CROISSANT.

Club Sandwich

HAM, TURKEY, HICKORY SMOKED BACON, LETTUCE, TOMATOES, AND CHEDDAR CHEESE WITH RED PEPPER AIOLI, SERVED ON TEXAS TOAST

Chicken Caesar wrap

GRILLED CHICKEN BREAST STRIPS, ROMAINE LETTUCE, DICED TOMATOES, PARMESAN CHEESE AND CAESAR DRESSING SERVED IN A WARMED SPINACH AND HERB TORTILLA.

Sandwiches served with your choice of kettle chips, seasonal fresh fruit, coleslaw, or vegetables with ranch for dipping.

All lunch menu selections include coffee, tea, and oven-fresh cookies. Add soda for an additional \$1.00 per person.

Breakfast Menu

CONTINENTAL BREAKFAST \$7.75

Fresh Seasonal Fruit
Bagels with Cream Cheese
or
Muffins and Danish

Fruit Juice Assortment
Coffee
Tea
Milk

Breakfast and lunch buffets require a minimum of 50 people.

BREAKFAST BUFFET \$12.75 PER PERSON

Scrambled eggs, bacon, sausage, hash browns or American fries, French toast or pancakes, fresh seasonal fruit, coffee, juice, and milk

BRUNCH BUFFET \$17.75 PER PERSON

Scrambled eggs, bacon, sausage, hash browns or American fries, French toast or pancakes, fresh seasonal fruit, mashed potatoes or baby redskin potatoes, wild rice, chef's choice fresh vegetables, coleslaw, tenderloin tips, and a choice of honey cured ham, baked haddock with lemon and thyme, or maple butter chicken. Dinner rolls, coffee, juice, milk, and iced tea.

To customize your buffet, we invite you to add from these additional choices – prices per person

Omelet Station \$4.00

Tenderloin \$6.00

Prime Rib \$5.00

Honey-Glazed Ham or Breast of Turkey \$3.00

Mustard Rubbed Pork Loin \$3.50

Desserts

Minimum ordering increments of 16 pieces per item

BARS AND BROWNIES

\$48 per order

Luscious lemon squares

Toffee crunch blondie

Fabulous chocolate chunk brownies

Pecan chocolate crunch

CUPCAKES

\$56 per order

Chocolate

Vanilla bean

Red velvet

CHEESECAKE

\$64 per order

Plain

Add strawberry or blueberry for an additional .75 per person

Turtle for an additional \$1.25 per person

DESSERT PHYLLO CUPS

Per 50 pieces

\$50

Chocolate mousse and strawberry

Berries and cream

\$75

Pecan pie tarts

Cheesecake (plain or strawberry)

\$65

Caramel apple pie

Cannoli with chocolate chips

Plated Dinners

All selections include a house salad with raspberry vinaigrette, rolls and coffee.
Upgrade to Caesar salad for an additional \$1.00 per person.

BEEF AND PORK SELECTIONS

Tenderloin Tips

SLOW COOKED TIPS SMOTHERED WITH HEARTY MUSHROOMS, GREEN PEPPERS, ONIONS, AND GRAVY.
\$19

Tenderloin

EIGHT-OUNCE TENDERLOIN SMOTHERED IN SAUTEED MUSHROOMS WITH BORDELAISE.
\$24

Tenderloin and Chicken

EIGHT-OUNCE TENDERLOIN TOPPED WITH MUSHROOM BORDELAISE. PAIRED WITH YOUR CHOICE OF MAPLE BUTTER OR CILANTRO LIME CHICKEN
\$28

Tenderloin and Shrimp

EIGHT-OUNCE TENDERLOIN TOPPED WITH A MUSHROOM BORDELAISE. PAIRED WITH A BUTTER AND GARLIC SHRIMP SKEWER.
\$29

Prime Rib

SLOW ROASTED PRIME RIB WITH HORSERADISH CREAM SAUCE.
14 OUNCE – \$23

Maple Glazed Pork Medallions

PORK MEDALLIONS WRAPPED IN SMOKED BACON WITH A LIGHT MAPLE GLAZE.
\$19

Herb Crusted Pork Loin

PORK LOIN CRUSTED WITH FRESH HERBS, TOPPED WITH CHEF'S DIJON MUSTARD SAUCE.
\$20

SEAFOOD SELECTIONS

Lobster Cream Salmon

SALMON FILET TOPPED WITH CHEF'S SHRIMP AND LOBSTER CREAM SAUCE.
\$22

Salmon

EIGHT-OUNCE SALMON TOPPED WITH TERIYAKI OR WHITE WINE DILL.
\$20

Mahi Mahi

GRILLED MAHI MAHI FILET TOPPED WITH CILANTRO LIME BUTTER SAUCE OR CHEF'S PICATTA SAUCE.
\$18

Pecan Crusted Halibut

WILD-CAUGHT HALIBUT LOIN, BROILED AND LIGHTLY SEASONED, THEN TOPPED WITH OUR SIGNATURE PECAN CRUSTING.
\$25

Haddock

BAKED HADDOCK TOPPED WITH OUR HOMEMADE LEMON AND THYME SAUCE.
\$18

Shrimp Skewers

A DUO OF SHRIMP SKEWERS MARINATED IN YOUR CHOICE OF TEQUILA AND LIME OR GARLIC AND HERB.
\$20

POULTRY SELECTIONS

Gorgonzola Chicken

CHICKEN BREAST STUFFED WITH SPINACH AND GORGONZOLA CHEESE, THEN TOPPED WITH A PISTACHIO CREAM SAUCE.
\$19

Spinach and Brie Chicken

CHICKEN BREAST STUFFED WITH SPINACH, BRIE, AND SUN DRIED TOMATOES. TOPPED WITH CHEF'S PICCATTA SAUCE.
\$19

Royal Herbed Cordon Bleu

A LIGHTLY SEASONED AND BREADED CHICKEN BREAST STUFFED WITH HAM, SWISS, AND SPICES. TOPPED WITH BECHAMEL SAUCE AND PARMESAN BASIL CRUMBS.
\$19

Gouda and Prosciutto Chicken

CHICKEN BREAST STUFFED WITH SMOKED GOUDA, PROSCIUTTO, AND ASPARAGUS; THEN TOPPED WITH A GARLIC CREAM SAUCE.
\$21

Goat Cheese and Apple Chicken

CHICKEN BREASTS STUFFED WITH GOAT CHEESE AND GREEN APPLES; THEN TOPPED WITH A CRANBERRY RELISH.
\$21

Caprese Chicken

CHICKEN BREASTS STUFFED WITH HOUSE MADE BRUSHETTA MIX, BUFFALO MOZZARELLA, PESTO, AND TOPPED WITH BALSAMIC REDUCTION.
\$21

Above dinner selections include your choice of redskin mashed potatoes, twice baked potato, baked potato, potato au gratin, or seasoned rice; and chef's choice seasonal vegetables.

VEGETARIAN AND PASTA SELECTIONS*

Cheese Tortellini

TRI COLORED CHEESE TORTELLINI. TOPPED WITH A GARLIC BASIL BUTTER CREAM SAUCE. – \$16

Butternut Squash Ravioli

BUTTERNUT SQUASH AND BLENDED CHEESE RAVIOLIS TOPPED WITH A VODKA CREAM SAUCE. – \$17

Ravioli Pomodoro

CHEESE FILLED RAVIOLIS FINISHED IN A WHITE WINE REDUCTION SAUCE WITH, GARLIC, ONIONS, SUNDRIED TOMATOES, AND BASIL; THEN TOPPED WITH FRESH GRATED PARMESAN CHEESE. – \$17

Spinach Ravioli

TRI-BLEND CHEESE RAVIOLIS TOSSED IN A PESTO ALFREDO SAUCE WITH DICED CHICKEN BREAST AND FRESH SPINACH. – \$16

Stir-fry

SEASONAL FRESH VEGETABLES SAUTEED AND TOPPED WITH OUR OWN STIR FRY SPICES. SERVED OVER A BED OF RICE. – \$16

Sautéed vegetables

OUR CHEFS BLEND OF FRESH SEASONAL VEGETABLES SEASONED TO PERFECTION. – \$15

Caprese Salad

FRESH BUFFALO MOZZARELLA, HEIRLOOM TOMATOES, AND BASIL. TOPPED WITH BALSAMIC REDUCTION. – \$14

Apple Cranberry Salad

SPINACH, GREEN APPLES, PECANS, CRAISINS, MOZZARELLA CHEESE, AND AVOCADO SLICES SERVED WITH A CHAMPAGNE VINAIGRETTE. – \$15

*Add chicken to any meal \$2.00, add shrimp to any meal \$3.00

Dinner Buffets

\$19.99/PER PERSON

House Salad with raspberry vinaigrette
Dinner Rolls with butter
2 side selections
2 entrée selections
Coffee, Tea, Milk

\$23.99/PER PERSON

House Salad with raspberry vinaigrette
Dinner Rolls with butter
2 side selections
3 entrée selections
Coffee, Tea, Milk

ENTRÉE SELECTIONS

Tenderloin Tips

SLOW COOKED TIPS SMOTHERED WITH HEARTY MUSHROOMS, ONIONS, PEPPERS, AND GRAVY.

Stir Fry

SEASONAL FRESH VEGETABLES SAUTÉED AND TOPPED WITH OUR OWN STIR FRY SPICES. CHOOSE EITHER TENDERLOIN TIPS OR BREAST OF CHICKEN.

Chicken Marsala

GRILLED CHICKEN BREASTS WITH OUR MARSALA WINE SAUCE AND PORTOBELLO MUSHROOMS. TOPPED WITH SHREDDED PARMESAN CHEESE.

Portobello Alfredo

PORTOBELLO MUSHROOMS TOSSED WITH LINGUINI NOODLES AND OUR CREAMY ALFREDO SAUCE.

Peppercorn Haddock

HADDOCK LOINS IN OUR OWN PEPPERCORN RANCH SAUCE.

Dijon Chicken

SAUTÉED CHICKEN BREASTS, FINISHED WITH DIJON CREAM AND BROCCOLI FLORETS.

Chicken Parmesan

GRILLED CHICKEN BREASTS TOPPED WITH MARINARA AND PARMESAN CHEESE. SERVED OVER LINGUINE NOODLES.

Maple Butter Chicken

PAN SEARED CHICKEN BREAST TOPPED WITH PECANS AND A MAPLE BUTTER SAUCE.

Cilantro Lime Mahi Mahi

GRILLED MAHI MAHI FILET TOPPED WITH CILANTRO LIME BUTTER SAUCE.

Dill Salmon

SALMON FILLETS TOPPED WITH A HOUSE MADE WHITE WINE DILL SAUCE. SERVED OVER SEASONED RICE.

Broiled Haddock

HADDOCK LOINS TOPPED WITH OUR HOUSE MADE LEMON AND THYME SAUCE.

Shrimp Scampi

SAUTÉED SHRIMP IN GARLIC, LEMON, AND HERBS. SERVED OVER ANGEL HAIR PASTA. (ADD \$3.00/PERSON)

SIDE SELECTIONS

Redskin Mashed Potatoes

Garlic Baby Red Potatoes

Bistro Vegetables

Seasoned Rice

Southwestern Corn

Loaded Sweet Potatoes

Honey Glazed Carrots

Cilantro Lime Couscous

CARVING STATION OPTIONS

Prices per person

Tenderloin \$6.00

Prime Rib \$5.00

Mustard Rubbed Pork Loin \$3.50

Honey Glazed Ham \$3.00

Roasted Breast of Turkey \$3.00

Themed Dinner Buffets

Minimum of 50 people. An extra \$2.00 per person for fewer than 50 will be assessed.
Served with mixed greens and oven fresh cookies. Dessert themed substitutions available for an additional charge.

SOUTHERN BBQ

\$22 per person

BBQ beef brisket tips
Maple butter pecan crusted chicken
BBQ pulled pork
Southern style corn
Cornbread muffins
Garlic mashed potatoes
Southern style green beans
Sweet baked beans
Creamy cole slaw

ASIAN

\$22 per person

Sweet and sour pork
Asian beef skewers
Chicken teriyaki stir fry
Chicken and vegetable potstickers
Bistro vegetable blend
Asian coconut rice
Udon noodles
Chilled sesame noodles

WISCONSIN PICNIC

\$19 per person

Brats and burgers
BBQ chicken sandwiches
Broccoli cole slaw
Wisconsin potato salad
Seasonal fresh fruit
Bush's baked beans
Wisconsin De-Lish-Us potato chips
with French onion dip

For below themes, please choose three entrée selections.

CARIBBEAN

\$23 per person

Tequila lime shrimp
Jamaican jerk mahi mahi
Blackened tilapia with fruit salsa
Island beef stir fry
Tropical rice blend
Sugar snap peas
Bistro vegetable blend
Pico de shrimp with tortilla chips

GONE FISHIN'

\$22 per person

Shrimp scampi
Blackened tilapia
Parmesan peppercorn haddock
White wine dill salmon
Bistro vegetable blend
Rice medley
Oven roasted baby red potatoes
Broccoli cole slaw

ITALIAN

\$20 per person

Chicken parmesan
Garden pasta primavera
Ravioli pomodoro
Sicilian meatballs
Chicken Alfredo
Garlic bread
Bistro vegetable blend
Italian pasta salad

Breaks & Snacks

BREAK TIME

Pub Snack Mix
\$22/ serves 25

Spicy Pub Snack Mix
\$25/ serves 25

Popcorn
\$20 /serves 25

Gardettos
\$23/ serves 25

Chex Mix
\$22/ serves 25

Mixed Nuts
\$35/ per bowl

Trail Mix
\$25/ bowl

Mini Candy Bars
\$50/ per 50

Fresh Oven Baked Cookies
\$18/ per doz

Brownies
\$46/ per 20

Assorted Bars
\$40/ per 20

LATE NIGHT SNACKS

Assorted Homemade Pizzas
\$11.99 each

Party Subs
Ham or turkey, cheese, lettuce, tomatoes. Served with the fixings
\$100/ per 50

Build Your Own Nachos*
Ground beef or shredded chicken, nacho cheese, lettuce, tomatoes, sour cream and salsa
\$75 feeds 25

Popcorn Bar
Unlimited freshly popped popcorn
\$150.00

Tailgate*
Your choice of hotdogs or mini burgers with all the fixings
\$50 / per 25

Fresh Cuts
Cheese, sausage, fresh cut vegetables, and seasonally fresh fruit
\$75 /per 25

Mashed Potato Bar*
Mashed potatoes, bacon bits shredded cheddar cheese, shredded mozzarella cheese, and chives
\$65/ per 25

Wing Station*
Wings served with two of your favorite sauces: BBQ, Franks Red Hot, Ranch, Bleu Cheese, or Thai Chili
\$80/ per 50

*Limit two hot items per event, minimum order of 50 people must be served per order

Beverages

WINES

HOUSE WINE

Glass - \$5.50 Bottle - \$20
White Zinfandel
Moscato
Pinot Grigio
Chardonnay
Sauvignon Blanc
Cabernet Sauvignon
Pinot Noir
Merlot

PREMIUM WINE

Glass - \$7 Bottle - \$26
Riesling
Moscato
Pinot Grigio
Chardonnay
Sauvignon Blanc
Cabernet Sauvignon
Pinot Noir
Merlot
Shiraz

BEER

Others Available Upon Request

DOMESTIC - \$3.75

BUD LIGHT
BUDWEISER
COORS LIGHT
LEINIES HONEY WEISS
LEINIES RED
MGD 64
MICHELOB ULTRA
MILLER LITE
O'DOULS

HALF BARRELS

Others Available Upon Request

Domestic - \$250
Specialty - \$275 & Up
Imported and craft - \$300 & Up

IMPORTED AND CRAFT - \$4.25 OR \$4.50

BLUE MOON
CORONA
HEINEKEN
LABATTS BLUE
SMIRNOFF ICE
SPOTTED COW
SAMUEL ADAMS

CHAMPAGNE

House - \$18
Premium - \$25

COCKTAILS

Call - \$5
Top Shelf - \$6 & up

NON-ALCOHOLIC

Soft Drinks - \$2
Coffee - \$24 per urn (36 cups)
Milk - \$2.00

Children's Menu

\$9 Per Person

Chicken Tenders

LIGHTLY SEASONED CHICKEN BREAST TENDERS BAKED TO A GOLDEN BROWN AND SERVED WITH HOUSE-MADE RANCH DRESSING

Mac & Cheese

A TRADITIONAL KIDS FAVORITE

Corn Dogs

MINI HOT DOGS BREADED AND FRIED TO A GOLDEN BROWN

Above dinners served with your choice of French fries, mashed potatoes, or bistro vegetable medley.

Pasta marinara or pasta alfredo

LINGUINI NOODLES TOSSED IN YOUR CHOICE OF SAUCE AND SERVED WITH GARLIC TOAST

All children's meals include a cup of seasonal fruit served prior to dinner service.

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