

# Reception

BUTLER

## BUTLER STYLE HORS D'OEUVRES

### Choice of Eight

*Risotto Croquettes | Asparagus | Mushrooms*

*Philly Cheese Steak Spring Rolls*

*Franks en Croute | Dijon Mustard*

*Miniature Beef Wellingtons*

*Potato Latkes | Sour Cream | Applesauce*

*Braised Short Rib and Manchego Empanada*

*Chicken Parmesan Puff*

*Smoked Gouda Puff | Spanish Style Chorizo Sausage*

*Sweet Potato Puff Finished | Cinnamon | Sugar*

*Macaroni and Cheese Poppers*

*Mini Cuban Sandwiches*

*Baby Spinach and Imported Swiss Puff*

*Buffalo Chicken and Blue Cheese Popper*

*Goat Cheese Canapé | Sweet Roasted Peppers*

*Cheese and Spinach Phyllo Triangle*

*Thai Spring Roll | Orange Ginger Glaze*

*Sesame Chicken | Sweet Thai Chili Sauce*

*Vegetable and Cheese Empanadas*

*Mini Chicken Cordon Bleu*

*Smoked Salmon Canapés*

*Coconut Shrimp | Orange Marmalade*

*Rueben Puff*

*Brie & Raspberry with Phyllo*

20

Pricing is per person and based on one hour.  
All Food & Beverage Charges Subject to 21% Service Charge & 6.625% State Sales Tax.

# Hors d'Oeuvres

## PACKAGES

### PACKAGE 1

*Assorted Wisconsin and Domestic Cheeses*

*Garden Display of Crudite*

**Butlered (1 Hour)**

*Smoked Salmon Canapes*

*Brie and Raspberry in Phyllo*

*Mini Cuban Sandwiches*

*Vegetable and Cheese Empanadas*

*Risotto Croquettes with Asparagus and Mushroom*

*Coconut Shrimp*

29

### PACKAGE 2

*Antipasto Display*

*International and Domestic Cheeses*

*Baked Brie en Croute | Raspberry Sauce*

**\*Carving Station**

*Roast Turkey | Cranberry Relish | Silver Dollar Rolls*

**Butlered (1 Hour)**

*Artichoke and Goat Cheese Bites*

*Mini Crab Cakes*

*Sesame Chicken Skewer | Sweet Thai Chili Sauce*

*Franks en Croute | Dijon Mustard*

*Miniature Beef Wellington*

*Thai Spring Roll | Orange Ginger Glaze*

39

Hors D'oeuvres Substitutions Allowed

\*Requires chef attendant, \$195 chef fee applied.

Pricing is per person. Packages Based on 25 Guests or More.

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# Displays

## DOMESTIC CHEESE BOARD

*Assorted Wisconsin and Domestic Cheeses  
Flat Breads | Crackers | Fresh Fruit Garnish*

6

## SEASONAL FRUIT DISPLAY

*Melons | Berries | Grapes*

5

## IMPORTED PREMIUM CHEESE SAMPLER

*Brie | Blue Cheese | Stilton | Goat Cheese | Gouda  
Camembert | Manchego | Havarti | Sage | Aged Cheddar  
Flatbreads | Gourmet Crackers | Fruit | Garnish*

10

## THE GARDEN

*Crudité Vegetables  
Assorted Dips | Relishes*

5

## BAKED BRIE EN CROUTE

*Raspberry Sauce | Sliced French Bread*

8

## THE TRATTORIA

*Antipasto | Italian Meats | Mozzarella | Provolone*

10

# Bar

## OPEN BAR

### PREMIUM LIQUORS

One Hour 16  
Each Additional Hour 6

### DELUXE LIQUORS

One Hour 17  
Each Additional Hour 7

### SUPER PREMIUM LIQUORS

One Hour 22  
Each Additional Hour 8

### BEER AND WINE

One Hour 14  
Each Additional Hour 4

### BOTTOMLESS SANGRIA

Red | White  
Four Hours 15  
Only Available for Brunch and Lunch

### BUBBLY BAR

Premade Mimosas | House Champagne | Orange Juice  
Cranberry Juice | Assorted Berries  
Four Hours 15  
Only Available for Brunch and Lunch

## CASH HOST BARS

Super Premium Liquor 12

Deluxe Liquor 11

Premium Liquor 10

Cordials 10

Deluxe Cognacs 12

Domestic Beer 6

Imported Beer 7

House Wine 8

House Champagne 9

House Wine by Bottle 32

Champagne by Bottle 32

Champagne Punch by Gallon 80

Mimosas by Gallon 80

Sangria (Red or White) by Gallon 80

Fruit Punch (Non-alcoholic) by Gallon 40

All Bars Include Domestic and Imported Beers, House Wines, Soft Drinks and Mineral Waters  
\$95 Bartender Fee waived for Host and Cash Bar with Revenue Exceeding \$400 in Beverage Sales  
Pricing is per Person. Beverage Charges Subject to 21% Service Charge & 6.625% State Sales Tax.

# Bar

## LIQUOR BRAND TIERS

### SUPER PREMIUM

*Bombay Sapphire or  
Tanqueray  
Grey Goose or Belvedere  
Chivas Regal  
Parrot Bay Rum  
Makers Mark Bourbon  
Patron Silver  
Captain Morgan Spiced  
Rum  
Crown Royal Blend  
Jamison Irish Whiskey  
Beer & Wine*

### DELUXE

*Bombay Gin  
Tito's or Stolichnaya Vodka  
Johnny Walker Black Label  
Pyrat XO Rum  
Jack Daniels Bourbon  
Jose Cuervo Gold  
Captain Morgan Spiced Rum  
Seagrams VO  
Tullamore Dew Irish Whiskey  
Courvoisier V.S.  
Hennessey V.S.  
B & B  
Gran Marnier  
Patron Cafe  
Beer & Wine*

### PREMIUM

*Beefeater Gin  
Absolute or Smirnoff Vodka  
Johnny Walker Red Label  
Bacardi Rum  
Jim Beam Bourbon  
Jose Cuervo Silver  
Bacardi Oakheart Spiced  
Rum  
Canadian Club Rye  
Seagram's 7 Crown Blend  
Sambucca Romano  
Amaretto di Saronno  
Bailey's Irish Cream  
Frangelico  
Kahlua  
Chambord  
Cointreau  
Beer & Wine*

### BEER AND WINE

*Budweiser  
Bud Light  
Heineken  
Amstel Light  
Goose Island IPA  
O'Douls Non-Alcoholic Beer  
Cabernet Sauvignon  
Merlot  
White Zinfandel  
Pinot Grigio  
Chardonnay*

*Special Request Liquors and Stoli Flavored Vodkas Available Upon Request*

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