



# CATERING MENU





# BREAKFAST



# CONTINENTAL BREAKFAST

*All Continental Breakfast selections include Fresh-brewed Regular Coffee, Decaffeinated Coffee, Herbal Teas.*

## EXECUTIVE BREAKFAST

**\$13 per person**

Seasonal Sliced Fruit & Berries (DF, GF, Vegan)  
Petite Pastries (N)  
Assorted Granola Bars (DF, N, V)  
Assorted Yogurts (GF, V)

## SUNRISE BREAKFAST

**\$17 per person**

Seasonal Sliced Fruit & Berries (DF, GF, Vegan)  
Petite Pastries (N)  
Individual Parfaits (N, V) *with Vanilla Yogurt, Granola, Berries*  
Assorted Bagels (DF, N, V) *with Cream Cheese, Butter, Fruit Preserves*

## TITLETOWN BREAKFAST

**\$19 per person**

Egg, Cheese & Sausage English Muffin  
Build-Your-Own Parfait: *Vanilla Yogurt, Granola, Berries* (N, V)  
Petite Pastries (N)  
Assorted Granola Bars (DF, N, V)  
Assorted Bagels (DF, N, V) *with Cream Cheese, Butter, Fruit Preserves*

### Add Additional Beverages

*See Page 11 for Selections*

# BREAKFAST TABLES

*Breakfast Tables include Fresh-brewed Regular Coffee, Decaffeinated Coffee, Herbal Teas.*

## FRESH START TABLE

**\$20 per person**

Seasonal Sliced Fruit & Berries (DF, GF, Vegan)  
Petite Pastries (N)  
Country Fresh Scrambled Eggs (GF) *with Shredded Cheddar Cheese, Chives*  
Bacon (DF, GF) and Sausage (DF, GF)  
Potatoes O'Brien (DF, GF, V)

## FARMHOUSE TABLE

**\$23 per person**

Seasonal Sliced Fruit & Berries (DF, GF, Vegan)  
Bagels (DF, N, V) *with Cream Cheese, Butter, Fruit Preserves*  
Country Fresh Scrambled Eggs (GF) *with Shredded Cheddar Cheese, Chives*  
Bacon (DF, GF) and Sausage (DF, GF)  
Potatoes O'Brien (DF, GF, V)  
Pancakes (V) *with Maple Syrup, Whipped Cream, Berry Compote*

### Add Additional Beverages

*See Page 11 for Selections*

# BREAKFAST TABLE ENHANCEMENTS

*The following selections may be added as an enhancement to any Breakfast Table.*

## **BUILD-YOUR-OWN PARFAIT STATION**

**\$6 per person**

Vanilla Yogurt (GF, V), Granola (N, V), Berries (DF, GF, V)

## **OMELET STATION**

**\$12 per person**

Country Fresh Eggs, cooked-to-order with a variety of fillings & toppings:

*Goat Cheese, Cheddar Cheese, Swiss Cheese, Spinach, Mushrooms, Red Onions, Jalapeños, Peppers, Tomatoes, Ham, Bacon, Sausage*

*\$100 Charge per Chef Required. We Require One (1) Chef for every 75 Guaranteed Guests.*

## **BREAKFAST CARVERY (DF, GF)**

Honey Ham

**\$10 per person**

Roasted Tenderloin

**\$18 per person**

*\$100 Charge per Chef Required. We Require One (1) Chef for every 75 Guaranteed Guests.*

# MORNING Á LA CARTE & CUSTOMIZATIONS

## BAKERY BY THE DOZEN

Petite Danishes	<b>\$24</b>
Petite Muffins	<b>\$24</b>
Croissants	<b>\$41</b>
<i>with Butter, Fruit Preserves</i>	
Assorted Bagels	<b>\$38</b>
<i>with Cream Cheese, Butter, Fruit Preserves</i>	
Fresh-baked Jumbo Cookies	<b>\$40</b>
Assorted Brownies	<b>\$42</b>
Assorted Dessert Bars	<b>\$42</b>

## SNACKS

Fruit & Berry Board, Yogurt Dip	<b>\$6 per person</b>
Whole Fresh Fruit	<b>\$22 per dozen</b>
Assorted Granola Bars	<b>\$26 per dozen</b>
Assorted Greek Yogurts	<b>\$4.50 each</b>
Yogurt Parfait	<b>\$5 each</b>
<i>Vanilla Yogurt, Berries, Granola</i>	

## ENGLISH MUFFIN BREAKFAST SANDWICHES

**\$55 per dozen**

**Select one:** Egg & Cheese or Sausage, Egg & Cheese

**Add Additional Beverages**

*See Page 11 for Selections*





# BREAKS & BEVERAGES



# ONE-HOUR SPECIALTY THEMED BREAKS

## COOKIES & MILK

Assorted Fresh-baked Jumbo Cookies (V)  
Kemps® 2% & Chocolate Milk

**\$10 per person**

## SPA

Seasonal Fruit & Berry Board (DF, GF, V)  
Assorted Yogurts (GF, V)  
Granola Bars (DF, N, V)

**\$12 per person**

## TIME OUT

Fruit & Cheese Platter (GF, V) *with Gourmet Crackers, Lahvosh*  
Spinach Artichoke Dip (GF, V) *with Tortilla Chips*  
Assorted Fresh-baked Jumbo Cookies (V)

**\$12 per person**

## FIESTA

Black Bean & Cheese Quesadillas (V)  
Chicken Taquitos  
Chili con Queso Dip (GF) *with Tortilla Chips, Salsa, Pico de Gallo, Sour Cream*

**\$13 per person**

## SALTY SNACKS

Kettle Chips & French Onion Dip  
*(Single order includes: 32 oz. Chips, 16 oz. Dip)*  
Beer Cheese Dip & Pretzel Twists  
*(Single order includes: 32 oz. Pretzels, 16 oz. Dip)*  
Bagged Chips  
Bagged Popcorn  
Bagged Snack Mix

**\$47**

**\$49**

**\$3 each**

**\$3 each**

**\$3 each**

# BEVERAGES

## HALF-DAY SERVICE (Limit 5 hours)

**\$12 per person**

Fresh-brewed Regular & Decaffeinated Coffee, Herbal Teas,  
Assorted Coca-Cola Products, Nicolet Bottled Water

## FULL-DAY SERVICE (5+ hours)

**\$19 per person**

Fresh-brewed Regular & Decaffeinated Coffee, Herbal Teas,  
Assorted Coca-Cola Products, Nicolet Bottled Water

## HOT BEVERAGES

Fresh-brewed Regular & Decaffeinated Coffee  
*Half & Half, Sugar, Sugar Alternatives*

**\$39 per gallon**

Herbal Teas

**\$2 per bag**

Hot Chocolate

**\$30 per gallon**

Hot Apple Cider

**\$30 per gallon**

## COLD BEVERAGES

Assorted Coca-Cola Products  
*Coke, Diet Coke, Sprite*

**\$4 per 12 oz. can**

Nicolet Bottled Water

**\$3 per 20 oz. bottle**

Sparkling Water

**\$4 per 12 oz. can**

*Assorted Flavors*

Minute Maid Fruit Juices

**\$48 per dozen 12 oz. bottle**

*Apple, Orange*

Kemps® Milk Chugs

**\$48 per dozen 12 oz. bottle**

*2%, Chocolate*

Fresh-brewed Iced Tea

**\$30 per gallon**

Lemonade

**\$30 per gallon**

Fruit Punch

**\$30 per gallon**

## WATER STATIONS

0-50 Guests 1 Station

**\$25**

51-100 Guests 2 Stations

**\$25**

101+ Guests 3 Stations

**\$25 per hour**

# LUNCH





# COLD PLATED LUNCH

*All Cold Plated Lunch selections are served with: Fresh Seasonal Fruit, Potato Salad.*

## **CHICKEN COBB SALAD (GF)**

**\$20 per person**

Grilled Chicken Breast, Butter Crunch Bibb, Peppered Bacon, Red Onions, Sweet Corn, Tomato, Bleu Cheese, Avocado, Egg

## **TURKEY BACON WRAP**

**\$20 per person**

Smoked Turkey, Bacon, Herb Aioli, Field Greens, Tomato, Tortilla Wrap

## **CHICKEN CAESAR WRAP**

**\$19 per person**

Herb & Garlic Grilled Chicken, Field Greens, Caesar Dressing, Shredded Parmesan, Tortilla Wrap

## **PORTOBELLO MUSHROOM WRAP (Vegan)**

**\$18 per person**

Grilled Herb-marinated Portobello, Roasted Red Pepper Hummus, Grilled Zucchini, Squash, Red Onions, Field Greens, Tortilla Wrap

## **CHICKEN SALAD CROISSANT (N)**

**\$19 per person**

Cranberry Pecan Chicken Salad, Field Greens, Fresh Croissant

## **TURKEY CLUB**

**\$20 per person**

Smoked Turkey, Smoked Gouda, Butter Crunch Bibb, Tomato, Bacon, Chive Mayo, Beer Mustard, Thick-cut Sourdough Bread

## **CHICAGO-STYLE ROAST BEEF**

**\$20 per person**

Shaved Roast Beef, Mild Giardiniera, Horseradish Aioli, Provolone, Field Greens, Hoagie Roll

## **SUGAR-CURED HAM PRETZEL ROLL**

**\$19 per person**

Sliced Ham, Cherry Aioli, Sharp Cheddar, Shaved Red Onion, Field Greens, Pretzel Roll

1–100 Guaranteed Guests, limit two (2) selections  
101+ Guaranteed Guests, limit three (3) selections

# TWO-COURSE PLATED LUNCH

Unless otherwise noted, all Two-Course Plated Lunch selections are served with:  
Fresh-baked Rolls with Butter, Salad Course, Chef's Choice Vegetable.

## SALAD COURSE Select one:

### **GARDEN SALAD (DF, GF, Vegan)**

Romaine, Tomatoes, Cucumbers, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette

### **TUNDRA SALAD (GF, N, V)**

**add \$3 per person**

Mixed Greens, Candied Pecans, Bleu Cheese Crumbles, Dried Cranberries with Balsamic Vinaigrette

### **GREENS AND GRAINS SALAD (V)**

**add \$4 per person**

Baby Kale, Farro, Feta, Dried Apricot, Shaved Red Onion with Champagne Vinaigrette

## ENTRÉE COURSE

### **LASAGNA ROLL**

**\$22 per person**

Lasagna Roll Up, Braised Spinach, Tomato Vodka Cream Sauce

### **LEMON ROSEMARY CHICKEN (GF)**

**\$28 per person**

French-cut Chicken Breast, Natural Jus with Garlic Whipped Yukon Gold Potatoes

### **CHICKEN PUTTANESCA**

**\$28 per person**

Breaded Boneless Chicken Breast, Puttanesca Sauce with Sun-dried Tomato & Feta Risotto

### **SALMON (GF)**

**\$30 per person**

Seared Salmon, Roasted Garlic Cream Sauce with Basmati Rice Pilaf

### **DOOR COUNTY CHERRY PORK CHOP (GF)**

**\$30 per person**

Door County Cherry Pork Chop, Port Wine Cherry Demi-glace with Garlic Whipped Yukon Gold Potatoes

1-100 Guaranteed Guests, limit two (2) selections  
101+ Guaranteed Guests, limit three (3) selections

# DESSERTS

*Desserts may be paired with any Plated Lunch option.*

## **CHOCOLATE CAKE (V)**

Layers of Rich Chocolate Cake, Berry Garnish

**\$8 per person**

## **CARROT CAKE (N, V)**

Layered with Cream Cheese Frosting & Nuts

**\$8 per person**

## **CHEESECAKE (V)**

Silky Vanilla Bean, Berries

**\$8 per person**

## **SALTED CARAMEL CHEESECAKE (V)**

Vanilla Cheesecake, Salted Caramel, Berry Garnish

**\$8 per person**

## **BERRIES & CREAM (GF, V)**

Fresh Seasonal Berries, House-made Whipped Cream

**\$8 per person**

1–50 Guaranteed Guests, limit one (1) selection  
51+ Guaranteed Guests, limit two (2) selections.

# BOXED LUNCHES

## TITLETOWN BOXED LUNCH

**\$22 per person**

*Includes: Potato Chips, Potato Salad, Whole Fruit, Jumbo Cookie*

*Condiments: Yellow Mustard, Mayonnaise*

### CHICKEN COBB SALAD (GF)

Grilled Chicken Breast, Butter Crunch Bibb, Peppered Bacon, Red Onions, Sweet Corn, Tomato, Bleu Cheese, Avocado, Egg

### TURKEY BACON WRAP

Smoked Turkey, Bacon, Herb Aioli, Field Greens, Tomato, Tortilla Wrap

### CHICKEN CAESAR WRAP

Herb & Garlic Grilled Chicken, Field Greens, Caesar Dressing, Shredded Parmesan, Tortilla Wrap

### PORTOBELLO MUSHROOM WRAP (Vegan)

Grilled Herb-marinated Portobello, Roasted Red Pepper Hummus, Grilled Zucchini, Squash, Red Onions, Field Greens, Tortilla Wrap

### CHICKEN SALAD CROISSANT (N)

Cranberry Pecan Chicken Salad, Field Greens, Fresh Croissant

### TURKEY CLUB

Smoked Turkey, Smoked Gouda, Butter Crunch Bibb, Tomato, Bacon, Chive Mayo, Beer Mustard, Thick-cut Sourdough Bread

### CHICAGO-STYLE ROAST BEEF

Shaved Roast Beef, Mild Giardiniera, Horseradish Aioli, Provolone, Field Greens, Hoagie Roll

### SUGAR-CURED HAM PRETZEL ROLL

Sliced Ham, Cherry Aioli, Sharp Cheddar, Shaved Red Onion, Field Greens, Pretzel Roll

1–100 Guaranteed Guests, limit two (2) sandwich/wrap selections

101+ Guaranteed Guests, limit three (3) sandwich/wrap selections

### Add Additional Beverages

*See Page 11 for Selections*



# LUNCH TABLES



# LUNCH TABLES

## GREAT LAWN PICNIC TABLE

Two Sandwich Choices	<b>\$28 per person</b>
Three Sandwich Choices	<b>\$34 per person</b>

## SANDWICH SELECTIONS *Served with Kettle Chips*

### CHICKEN CAESAR WRAP

Herb & Garlic Grilled Chicken, Field Greens, Caesar Dressing, Shredded Parmesan, Tortilla Wrap

### TURKEY BACON WRAP

Smoked Turkey, Bacon, Herb Aioli, Field Greens, Tomato, Tortilla Wrap

### PORTOBELLO MUSHROOM WRAP (Vegan)

Grilled Herb-marinated Portobello, Roasted Red Pepper Hummus, Grilled Zucchini, Squash, Red Onions, Field Greens, Tortilla Wrap

### CHICKEN SALAD CROISSANT (N)

Cranberry Pecan Chicken Salad, Field Greens, Fresh Croissant

### CHICAGO-STYLE ROAST BEEF

Shaved Roast Beef, Mild Giardiniera, Horseradish Aioli, Provolone, Field Greens, Hoagie Roll

### SUGAR-CURED HAM PRETZEL ROLL

Sliced Ham, Cherry Aioli, Sharp Cheddar, Shaved Red Onion, Field Greens, Pretzel Roll

### TURKEY CLUB

Smoked Turkey, Smoked Gouda, Butter Crunch Bibb, Tomato, Bacon, Chive Mayo, Beer Mustard, Thick-cut Sourdough Bread

## GREEN SELECTIONS *Select one: with Ranch Dressing & Balsamic Vinaigrette*

### GARDEN SALAD (DF, GF, VEGAN)

Romaine, Tomato, Cucumber, Peppers, Carrots

### TUNDRA SALAD (GF, N, V)

Mixed Greens, Candied Pecans, Bleu Cheese Crumbles, Dried Cranberries

## COLD SELECTIONS *Select one:*

### Pasta Salad (V)

### Potato Salad (DF, GF, V)

## DESSERT

### Chef's Choice Dessert (N)

# LUNCH TABLE ENHANCEMENT

## SOUP

**add \$5 per person, per selection**

Chicken Noodle (DF)  
Chicken Tortilla (DF)  
Minestrone (DF, V)  
Loaded Baked Potato  
Tomato Bisque (GF, V)

### Add Additional Beverages

*See Page 11 for Selections*

# LUNCH TABLES

## TITLETOWN COOKOUT TABLE

**\$28 per person**

Coleslaw (GF, V)  
Potato Salad (DF, GF, V)  
Johnsonville® Bratwursts (DF, GF) *with Buns, Sauerkraut*  
Festy Burgers (DF) *with Buns, Leaf Lettuce, Sliced Tomatoes and Onions, Sliced Cheese, Pickle Spears*  
*Condiments: Ketchup, Mustard, Mayonnaise*  
Kettle Chips (DF, GF, V)  
Chef's Choice Dessert (N)

### UPGRADE YOUR TITLETOWN COOKOUT TABLE

**Add:** Caramelized Onions (DF, GF, V) and Sautéed Mushrooms (DF, GF, V)

**add \$2 per person**

**Add:** Bacon (DF, GF)

**add \$2 per person**

**Add:** Pack 'N Cheese (V)

**add \$4 per person**

## BACKYARD BBQ TABLE

**\$31 per person**

Coleslaw (GF, V)  
Potato Salad (GF)  
Country Green Beans (DF, GF) *with Bacon, Caramelized Onions, Red Peppers*  
Pack 'N Cheese (V)  
BBQ Pulled Pork (DF, GF) *with Hawaiian Rolls*  
BBQ Chicken (DF, GF)  
Chef's Choice Dessert (N)

# LUNCH TABLES

## STEAKHOUSE TABLE

**\$38 per person**

Garden Salad (DF, GF, Vegan)  
*Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette*  
Seasonal Roasted Vegetables (DF, GF, Vegan)  
Loaded Mashed Potatoes (GF) *with Bacon, Cheddar, Scallions*  
Thyme-seared Chicken Breast (DF, GF) *with Natural Jus*  
Sliced New York Strip (DF, GF) *with Cognac Demi-glace*  
Fresh-baked Rolls (V) *with Butter*  
Chef's Choice Dessert (N)

### UPGRADE YOUR STEAKHOUSE TABLE

**Add:** Caramelized Onions (DF, GF, V) and Sautéed Mushrooms (DF, GF, V)  
**Sub:** Baked Potato Bar (GF) for Loaded Mashed Potatoes  
*Toppings: Bacon Bits, Shredded Cheddar, Sour Cream, Scallions*

**add \$2 per person**

**add \$6 per person**

# LUNCH TABLE ENHANCEMENT

## SOUP

**add \$5 per person, per selection**

Chicken Noodle (DF)  
Chicken Tortilla (DF)  
Minestrone (DF, V)  
Loaded Baked Potato  
Tomato Bisque (GF, V)

### Add Additional Beverages

*See Page 11 for Selections*





# RECEPTION



# COLD RECEPTION BOARDS

*The following selections all serve approximately 50 guests.*

## **CRUDITÉ (DF, GF, Vegan)**

Assortment of Fresh-cut Seasonal Vegetables  
with Ranch Dip

**\$250 per board**

## **FRUIT & BERRY (DF, GF, Vegan)**

Seasonal Sliced Fresh Fruits, Berries  
with Yogurt Dip

**\$275 per board**

## **ARTISAN CHEESE & CHARCUTERIE (GF)**

Assorted Fine Cheeses, Cold Meats, Seasonal Fresh Fruit Garnish  
with Gourmet Crackers, Lahvosh, Crostini

**\$325 per board**

## **ANTIPASTO**

Marinated Olives (DF, GF, Vegan), Roasted Red Peppers (DF, GF, Vegan),  
Pepperoncini Peppers (DF, GF, Vegan), Italian Cured Meats (DF, GF),  
Fresh Mozzarella (GF, V), Assorted Cheeses (GF, V)  
with Gourmet Crackers, Lahvosh, Crostini

**\$300 per board**

## **SHRIMP COCKTAIL (DF, GF)**

100 Jumbo Shrimp  
with Cocktail Sauce, Lemon Wedges

**\$375 per board**

# HOT RECEPTION BOARDS

*The following selections all serve approximately 50 guests.*

## **SPINACH & ARTICHOKE DIP (GF, V)**

*with Tortilla Chips, Celery, Carrots*

**\$200 per order**

## **CHORIZO QUESO DIP (GF)**

*with Tortilla Chips*

**\$200 per order**

## **BUFFALO CHICKEN DIP (GF)**

*with Tortilla Chips, Celery*

**\$200 per order**

## **PULLED PORK SLIDERS**

*BBQ Pulled Pork (DF, GF)*

*with Hawaiian Slider Rolls*

**\$225 per order**

## **MINI BRATS**

*Mini Johnsonville® Brats (DF, GF)*

*with Buns, Sauerkraut, Beer Brat Mustard, Ketchup, Mustard*

**\$250 per order (50 pieces)**

## **BEEF SLAMMERS**

*Mini Festy Burgers, Cheddar, Caramelized Onions,*

*Slider Bun with Ketchup, Mustard*

**\$275 per order (50 pieces)**



# COLD RECEPTION HORS D'OEUVRES

*The following selections all contain 50 pieces.*

## VEGETARIAN

Mozzarella, Tomato Jam, Aged Balsamic Crostini (V)	<b>\$125 per order</b>
Caprese Skewers (GF, V) <i>with Balsamic Glaze</i>	<b>\$145 per order</b>
Antipasto Skewers (GF, V)	<b>\$165 per order</b>
<i>Olives, Artichokes, Fresh Mozzarella, Tomatoes</i>	

## BEEF, CHICKEN, PORK

Classic Deviled Eggs (GF)	<b>\$125 per order</b>
Prosciutto & Basil-wrapped Fresh Mozzarella (GF)	<b>\$140 per order</b>
Roasted Tenderloin Crostini <i>with Garlic Aioli, Rosemary, Roasted Tomato</i>	<b>\$225 per order</b>

## SEAFOOD

Shrimp Ceviche Shooters (DF, GF)	<b>\$250 per order</b>
Mini Lobster Rolls	<b>Market Price</b>

## CONFECTIONS

Assorted Mini Mousse Shooters (GF, V)	<b>\$150 per order</b>
<i>White Chocolate, Dark Chocolate, Lemon</i>	
Bite-size Desserts (N, V)	<b>\$150 per order</b>
<i>Mini Dessert Bars, Cheesecakes &amp; Eclairs</i>	

# HOT RECEPTION HORS D'OEUVRES

*The following selections all contain 50 pieces.*

## VEGETARIAN

Sargento® Mini Grilled Cheese (V)	<b>\$130 per order</b>
Toasted Cheese Ravioli (V) <i>with Marinara Sauce</i>	<b>\$135 per order</b>
Vegetable Spring Roll (DF, V) <i>with Ginger Soy Sauce</i>	<b>\$160 per order</b>
Pack 'N Cheese (V)	<b>\$160 per order</b>

## CHICKEN

Chicken Wings (DF, GF) <i>with Parmesan Garlic, Buffalo Sauce, BBQ Sauce, Ranch, Bleu Cheese, Celery, Carrots</i>	<b>\$135 per order</b>
Chicken Pot Stickers (DF) <i>with Wasabi Soy Sauce</i>	<b>\$135 per order</b>
Chili Lime Chicken Skewers (DF, GF) <i>with Sriracha Aioli</i>	<b>\$180 per order</b>

## BEEF & PORK

Swedish Meatballs	<b>\$130 per order</b>
BBQ Meatballs	<b>\$130 per order</b>
Pork Pot Stickers (DF) <i>with Wasabi Soy Sauce</i>	<b>\$135 per order</b>
Beef Yakitori (DF, GF) <i>with Chili Mayo</i>	<b>\$215 per order</b>

## SEAFOOD

Coconut Shrimp (DF, N) <i>with Mae Ploy Sauce</i>	<b>\$165 per order</b>
Crab-stuffed Mushroom Caps	<b>\$210 per order</b>
Bacon Wrapped Scallops (DF, GF)	<b>Market Price</b>

# RECEPTION STATIONS

*90-minute service recommended.*

## MASHED POTATO BAR

**\$8 per person**

Yukon Gold Mashed Potatoes (GF, V),  
Maple Whipped Sweet Potatoes (GF, V)  
*with Shredded Cheddar, Crumbled Bacon, Sour Cream,  
Scallions, Brown Sugar, Mini Marshmallows*

## DIP TRIO

**\$14 per person**

Chorizo Queso Dip (GF), Buffalo Chicken Dip (GF),  
Spinach Artichoke Dip (GF, V)  
*with Tortilla Chips, Pita Chips, Celery, Carrots*

## FAN FARE

**\$16 per person**

BBQ Pulled Pork (DF, GF) *with Hawaiian Slider Rolls*  
Mini Hot Dogs (DF, GF), Mini Johnsonville® Brats (DF, GF)  
*with Mini Sausage Buns, Ketchup, Mustard*  
Kemps® French Onion Dip (GF, V) *with Potato Chips*

## PACK 'N CHEESE MADNESS

**\$18 per person**

Baked Pack 'N Cheese (V)  
*Toppings: Buffalo Chicken, Bacon Crumbles, Bleu Cheese Crumbles,  
Sriracha, Tabasco*

## NACHO BAR

**\$18 per person**

Shredded Chicken (DF, GF), Beef Barbacoa (DF, GF),  
Nacho Cheese (GF, V)  
*with Flour Tortillas, Tortilla Chips*  
*Toppings: Salsa, Sour Cream, Jalapeños, Shredded Lettuce,  
Diced Tomatoes, Black Olives*

# BUTCHER BLOCK

90-minute service recommended. \$100 Charge per Chef Required.  
We Require One (1) Chef per selection for every 100 Guaranteed Guests.

**BEEF** Includes: Caramelized Onions, Au Jus, Horseradish Cream, Fresh-baked Rolls with butter

## **ROASTED SIRLOIN (DF, GF)**

Minimum 25 Guaranteed Guests

**\$16 per person**

## **ROASTED TENDERLOIN (DF, GF)**

Minimum 15 Guaranteed Guests

**\$25 per person**

**PORK** Includes: Honey Mustard Demi-glace, Fresh-baked Rolls with butter

## **HONEY GLAZED HAM (DF, GF)**

Minimum 20 Guaranteed Guests

**\$22 per person**

**POULTRY** Includes: Cranberry Chutney, Fresh-baked Rolls with butter

## **ROASTED TURKEY BREAST (DF, GF)**

Minimum 15 Guaranteed Guests

**\$12 per person**

# DESSERT STATIONS

90-minute service recommended.

## 46 BELOW ICE CREAM STATION

**\$10 per person**

Kemps® Ice Cream

*Toppings: Fresh Fruit, Nuts, Sprinkles, Hot Fudge, Fresh Whipped Cream, Other Assorted Toppings*

*\$75 Charge per Attendant Required. We Require One (1) Attendant for every 75 Guaranteed Guests.*

*Not available at TitledownTech.*

## CHEESECAKE BAR

**\$12 per person**

Assorted Cheesecake

*Toppings: Strawberry Sauce, Chocolate Sauce, Assorted Crushed Nuts, Chocolate Chips, Whipped Cream*

## PETITE DESSERT STATION

**\$15 per person**

Assorted Mini Cheesecakes, Rice Krispies Treats, Mini Cream Puffs,  
Mini Eclairs, French Macarons, Seasonal Fresh Fruit & Berries

**Add Fresh-brewed Regular & Decaffeinated Coffee  
to any Dessert Station**

**\$2 per person**

# DINNER



# TWO-COURSE PLATED DINNER

Unless otherwise noted, all Two-Course Plated Dinner selections on Pages 31-33 are served with: Fresh-brewed Regular Coffee (Decaffeinated Coffee upon request), Fresh-baked Rolls with Butter, Salad Course, Chef's Choice Vegetable.

## SALAD COURSE *Select one:*

### **GARDEN SALAD (DF, GF, Vegan)**

Romaine, Tomatoes, Cucumbers, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette

### **TUNDRA SALAD (GF, N, V)**

**add \$3 per person**

Mixed Greens, Candied Pecans, Bleu Cheese Crumbles, Dried Cranberries with Balsamic Vinaigrette

## CHICKEN ENTRÉES

### **LEMON ROSEMARY CHICKEN (GF)**

**\$28 per person**

French-cut Chicken Breast, Lemon Rosemary Jus with Parmesan Herb-roasted Potatoes

### **CHICKEN PUTTANESCA**

**\$28 per person**

Breaded Boneless Chicken Breast, Puttanesca Sauce with Sun-dried Tomato & Feta Risotto

### **CHICKEN PICCATA (GF)**

**\$28 per person**

French-cut Herb-seared Chicken Breast, Lemon Caper Sauce with Garlic Whipped Yukon Gold Potatoes

### **CHICKEN MARSALA (DF, GF)**

**\$28 per person**

French-cut Chicken Breast, Mushrooms, Marsala Wine with Roasted Yukon Gold Potatoes

1-100 Guaranteed Guests, limit two (2) selections  
101+ Guaranteed Guests, limit three (3) selections

# TWO-COURSE PLATED DINNER

## BEEF ENTRÉES

### GRILLED MANHATTAN STRIP (GF)

Grilled Manhattan Strip Loin, Mushroom Demi-glace  
with Garlic Whipped Yukon Gold Potatoes

**\$42 per person**

### FILET (GF)

Hand-cut 8oz Filet, Cognac Demi-glace with Garlic Whipped Yukon Gold Potatoes

**\$54 per person**

## FISH & SHELLFISH ENTRÉES

### BROWN BUTTER-CRUSTED COD

8oz Brown Butter-crusted Cod, Lemon Caper Butter Sauce with Basmati Rice Pilaf

**\$40 per person**

### SALMON (DF, GF)

Seared Salmon, Roasted Garlic Cream Sauce with Basmati Rice Pilaf

**\$38 per person**

### BACON-WRAPPED SCALLOPS (GF)

Seared Bacon-wrapped Scallops, Garlic Basil Butter with Roasted Red Pepper Risotto

**Market Price**

## VEGETARIAN & VEGAN ENTRÉES

### WILD MUSHROOM RAVIOLI (V)

Wild Mushroom-filled Pasta, Sautéed Vegetables, Baby Spinach,  
Parmesan Cream Sauce *Vegetarian Only*  
*No Chef's Choice Vegetable*

**\$29 per person**

### GRILLED PORTOBELLO MUSHROOM (GF, V)

Grilled Portobello Mushroom Cap, Butternut Squash Purée with Toasted Farro  
**Select:** Vegetarian or Vegan

**\$29 per person**

1–100 Guaranteed Guests, limit two (2) selections  
101+ Guaranteed Guests, limit three (3) selections



# TWO-COURSE PLATED DINNER

## DUO PLATE ENTRÉES

*All Duo Plate Entrées are served with: 4oz Black Angus Filet, topped with*

**Select one:** *Sautéed Mushroom Demi-glace or Cognac Demi-glace.*

### LEMON ROSEMARY CHICKEN & CHOICE FILET (GF)

**\$43 per person**

French-cut Chicken Breast, Lemon Rosemary Jus  
*with Parmesan Herb-roasted Potatoes*

### CHICKEN PICCATA & CHOICE FILET (GF)

**\$44 per person**

French-cut Herb-seared Chicken Breast, Lemon Caper Sauce  
*with Garlic Whipped Yukon Gold Potatoes*

### SALMON & CHOICE FILET (DF, GF)

**\$54 per person**

Seared Salmon, Roasted Garlic Cream Sauce *with Basmati Rice Pilaf*

### BACON-WRAPPED SCALLOPS & CHOICE FILET (GF)

**Market Price**

Seared Bacon-wrapped Scallops, Garlic Basil Butter  
*with Roasted Red Pepper Risotto*

1–100 Guaranteed Guests, limit two (2) selections

101+ Guaranteed Guests, limit three (3) selections

# DESSERTS

*Desserts may be paired with any Plated Dinner option.*

## **CHOCOLATE CAKE (V)**

Layers of Rich Chocolate Cake, Berry Garnish

**\$8 per person**

## **CARROT CAKE (N, V)**

Layered with Cream Cheese Frosting & Nuts

**\$8 per person**

## **CHEESECAKE (V)**

Silky Vanilla Bean, Berries

**\$8 per person**

## **SALTED CARAMEL CHEESECAKE (V)**

Vanilla Cheesecake, Salted Caramel, Berry Garnish

**\$8 per person**

## **BERRIES & CREAM (GF, V)**

Fresh Seasonal Berries, House-made Whipped Cream

**\$8 per person**

1-50 Guaranteed Guests, limit one (1) selection  
51+ Guaranteed Guests, limit two (2) selections

# DINNER TABLES



# DINNER TABLES

All Dinner Tables on pages 36 & 37 are served with Fresh-brewed Regular Coffee (Decaffeinated Coffee upon request).

## HILLTOP DINNER TABLE

**\$38 per person**

Coleslaw (GF, V)  
Potato Salad (DF, GF, V)  
Johnsonville® Bratwursts (DF, GF) with Buns, Sauerkraut, Beer Brat Mustard  
Festy Burgers (DF) with Buns, Leaf Lettuce, Sliced Tomatoes and Onions, Sliced Cheese, Pickle Spears  
Condiments: Ketchup, Mustard, Mayonnaise  
BBQ Chicken Breast (DF, GF)  
Kettle Chips (DF, GF, V)  
Chef's Choice Dessert (N)

### UPGRADE YOUR HILLTOP DINNER TABLE

**Add:** Caramelized Onions (DF, GF, V) and Sautéed Mushrooms (DF, GF, V)

**add \$2 per person**

**Add:** Bacon (DF, GF)

**add \$3 per person**

## SMOKEHOUSE BBQ DINNER TABLE

**\$43 per person**

Coleslaw (GF, V)  
Potato Salad (DF, GF, V)  
Country Green Beans (DF, GF) with Bacon, Caramelized Onions, Red Peppers  
Pack 'N Cheese (V)  
BBQ Pulled Pork (DF, GF) with Hawaiian Rolls  
BBQ Smoked Brisket (DF, GF)  
BBQ Chicken (DF, GF)  
Chef's Choice Dessert (N)

### UPGRADE YOUR SMOKEHOUSE BBQ DINNER TABLE

**Sub:** Yukon Gold Whipped Potatoes (GF, V) for Potato Salad

**add \$2 per person**

**Sub:** Baked Potato Bar (GF) for Potato Salad

**add \$6 per person**

*Toppings: Bacon Bits, Shredded Cheddar, Sour Cream, Scallions*

# DINNER TABLES

## ROCKWOOD TABLE

**\$48 per person**

Garden Salad (DF, GF, Vegan)  
*Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing and Balsamic Vinaigrette*  
Seasonal Roasted Vegetables (DF, GF, Vegan)  
Garlic Whipped Yukon Gold Potatoes (GF, V)  
Lemon Rosemary Chicken (DF, GF) *with Natural Demi-glace*  
Seared Salmon (DF, GF) *with Roasted Garlic Cream Sauce*  
Carved New York Strip (DF, GF) *with Cognac Demi-glace*  
Chef's Choice Dessert (N)

## UPGRADE YOUR ROCKWOOD TABLE

**Add:** Caramelized Onions (DF, GF, V) and Sautéed Mushrooms (DF, GF, V)

**add \$2 per person**

**Sub:** Baked Potato Bar (GF) for Garlic Whipped Yukon Gold Potatoes

**add \$6 per person**

*Toppings: Bacon Bits, Shredded Cheddar, Sour Cream, Scallions*

# BUILD-YOUR-OWN DINNER TABLE

*Build-Your-Own Dinner Table is served with: Fresh-brewed Regular Coffee (Decaffeinated Coffee upon request), Fresh-baked Rolls with Butter, Salad Course, Mashed Potatoes or Basmati Rice Pilaf, Chef's Choice Seasonal Vegetable and Chef's Choice Dessert.*

*\$100 Charge per Chef Required. We Require One (1) Chef per selection for every 100 Guaranteed Guests.*

## SALAD COURSE

**GARDEN SALAD** (DF, GF, Vegan)

*Romaine, Tomatoes, Cucumbers, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette*

## PROTEIN COURSE *Select one:*

**BEEF** *Includes: Caramelized Onions, Au Jus, Horseradish Cream*

**ROASTED SIRLOIN** (DF, GF)

*Minimum 25 Guaranteed Guests*

**\$34 per person**

**ROASTED TENDERLOIN** (DF, GF)

*Minimum 15 Guaranteed Guests*

**\$43 per person**

**PORK** *Includes: Honey Mustard Demi-glace*

**HONEY BAKED HAM** (DF, GF)

*Minimum 20 Guaranteed Guests*

**\$40 per person**

**POULTRY** *Includes: Cranberry Chutney*

**ROASTED TURKEY BREAST** (DF, GF)

*Minimum 15 Guaranteed Guests*

**\$30 per person**

# FROM THE BAR





# FROM THE BAR

Staffed Bars will incur a \$120 Charge per Bartender.  
We require One (1) Bartender for every 50 Guaranteed Guests.

## FULL BAR PACKAGE

**\$18 per person** *first hour*

**\$11 per person** *each additional hour*

Spirits, Cordials, House Wine, Domestic Beer, Premium Beer, Coca-Cola Products, Nicolet Bottled Water

## BEER, WINE & SODA

**\$13 per person** *first hour*

**\$9 per person** *each additional hour*

House Wine, Domestic Beer, Premium Beer, Coca-Cola Products, Nicolet Bottled Water

## À LA CARTE

### SPIRITS

**\$7 per drink** *hosted bar*

**\$8 per drink** *cash bar*

#### Vodka

Tito's

#### Gin

New Amsterdam

#### Rum

Bacardi Superior

Captain Morgan's Original Spiced

Malibu Coconut

#### Whiskey

Crown Royal

Jack Daniel's

#### Bourbon

Maker's Mark

#### Scotch

Dewars White Label

#### Brandy

Korbel

#### Tequila

Camarena Silver

### HOUSE WINES

**\$6 per drink** *hosted bar*

**\$7 per drink** *cash bar*

Chardonnay, Cabernet Sauvignon, Merlot, Moscato,  
Pinot Grigio, Pinot Noir, Sauvignon Blanc

### DOMESTIC BEERS

**\$6 per drink** *hosted bar*

**\$7 per drink** *cash bar*

Miller Lite, Coors Light

### NON-ALCOHOLIC BEERS

**\$5 per drink** *hosted bar*

**\$5 per drink** *cash bar*

N/A Beer Selection Available Upon Request

### PREMIUM BEERS

**\$7 per drink** *hosted bar*

**\$8 per drink** *cash bar*

Current Selections Available Upon Request

### SOFT DRINKS

Coca-Cola Products

Nicolet Bottled Water

**\$4 per 12 oz. can**

**\$3 per 20 oz. bottle**

# SPECIALTY BAR PACKAGE

Staffed Bars will incur a \$120 Charge per Bartender.

**Bar Packages:** We require One (1) Bartender for every 50 Guaranteed Guests.

## ULTIMATE MIMOSA PACKAGE

Champagne, Triple Sec, Garnishes

**Select two:** Orange Juice, Cranberry Juice, Mango Puree or Raspberry Lemonade

Add Additional Juices

**\$10 per person** first hour

**\$7 per person** each additional hour

**add \$1 per person, per selection**

## CRAFT COCKTAIL PACKAGE

Greyhounds, Mules, Mojitos,  
Palomas, Couple's Signature

**\$13 per person** first hour

**\$8 per person** each additional hour



FULL WINE LIST IS AVAILABLE  
UPON REQUEST



# THANK YOU!









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