



CUISINE,
CAREFULLY
CURATED

BREAKFAST

Breakfast Buffets

TOAST

Croissants, Bagels, Muffins & Pain au Chocolat CD CG

Whipped Cream Cheese CD

Selection of Chilled Juices

Sliced Fruit & Berries

TOAST & EGGS

Croissants, Bagels, Muffins & Pain au Chocolat CD CG

Assorted Sliced Toasts CG

Peanut Butter & Jams and Whipped Cream Cheese CD

Scrambled Eggs

Rum Raisin Bread Pudding with Honey & Sugarman's Maple Syrup CD CG

Selection of Chilled Juices

Sliced Fruit & Berries

CLASSIC BREAKFAST

Croissants, Bagels, Muffins & Pain au Chocolate CD CG

Whipped Cream Cheese CD

Scrambled Eggs, Bacon, Sausage Links

Tri Color Potato Hash

Selection of Chilled Juices

Sliced Fruit & Berries

SANDWICHES

Served with Tri Color Potato Hash, Applewood Smoked Bacon, Sliced Fruit & Berries,

Selection of Chilled Juices

PLEASE SELECT THREE:

- Lox & Bagel Smoked Salmon, Everything Cream Cheese, Capers, Onion, Tomato CD CG
- Bacon & Egg Croissant With Cheddar Cheese CD CG
- Sweet Potato, Black Bean & Egg Burrito With Jack Cheese CD CG V
- Sausage English Muffins Egg Scramble, American Cheese, Sausage Patty

All options include freshly brewed, locally roasted coffee, premium iced and hot teas served with whole milk, skim milk, and half & half. Almond milk, oat milk, and soy milk upon request.

BREAKFAST

Buffet Add-Ons

Oatmeal & Granola CD VG

Steel Cut Oats, Honey, Brown Sugar, Chobani Yogurt, Cascadian Farms Organic Granola, Dried Fruits & Nuts

Avocado VG

Avocado Mash, Hard Boiled Egg, Radishes, Arugula, Tomato Jam, Everything Spice

New York Lox CD

Salmon Lox, Red Onion, Capers, Cream Cheese, Sliced Hard Boiled Eggs

From The Griddle CD CG VG

PLEASE SELECT ONE: Pancakes Waffles French Toast

Served with warm syrup and whipped butter

Mini Frittata

PLEASE SELECT ONE:

Applewood Smoked Bacon, Wisconsin Cheddar, Caramelized Onion CD

Sausage, Mushrooms, Roasted Pepper

Spinach, Mushrooms, Caramelized Onion, Mozzarella CD VG

Individual Chobani Yogurt CD**Acai Bowls** VG V

Fruit & Berries, Chia Seeds, Cashew Butter

Bloody & Mimosa Bar

Baller Level Vodka and Champagne, Orange Juice, Cranberry Juice, Peach Juice, Bloody Mary Mix, Olives, Gourmet Pickles, Beef Sticks, Cheese Curds, Lemons, Limes, and Oranges

ACTION STATIONS ATTENDANT REQUIRED**Eggs & Omelets**

Prepared to Order, Selection of Seasonal Ingredients, Regional Cheeses, and Accoutrement

From The Griddle CD CG VG

PLEASE SELECT ONE: Pancakes Waffles French Toast

Served with warm syrup and whipped butter

Smoothie Station VG

Fresh Fruit, Berries, Bananas, Spinach, Kale, Yogurt, Peanut Butter

Plated Breakfast

FARMHOUSE BREAKFAST

Seasonally-Inspired Fresh Fruit

Scrambled Eggs with Fines Herbes
and Cheddar CD

Tri-Color Potato Hash with Wild
Mushrooms and Caramelized Onions

Applewood Bacon or
Breakfast Sausage

Croissant & Jam CG



FAMILY-STYLE ADD-ONS

Buttermilk Pancakes CD CG

French Toast CD CG

Bagels & Cream Cheese CD CG

Croissants & Muffins CD CG

Avocado Toast CG

All options include freshly brewed, locally roasted coffee, premium iced and hot teas served with whole milk, skim milk, and half & half. Almond milk, oat milk, and soy milk upon request.

Soup, Salad & Dessert Lunch

SOUP PLEASE SELECT ONE:

- Slow Roasted Tomato & Fennel Bisque CG VG V
Garlic Croutons
- Creamy Tuscan Chicken Soup CD
Onion, Celery, Carrots, Sun Dried Tomatoes, Grated Parmesan, Tuscan Kale, Fresh Basil
- Butternut Squash & Coconut Curry VG V
- Minestrone Soup CD V
Onion, Carrots, Tomato, Celery, Potato, Butternut Squash, Zucchini, Cannellini Beans, Spinach, Parmesan Cheese

SALADS PLEASE SELECT TWO:

- Saint Kate Salad VG V
Hundred Acre Farm Mixed Greens, Red Radish, Sugar Snap Peas, Shaved Onions, Pickled Cherries, Mayer Lemon Vinaigrette
- Caesar CD CG
Crisp Romaine, Garlic Crouton, Parmesan Cheese, Zesty Caesar Dressing
- Shaved Asparagus CD VG
Strawberries, Hundred Acre Farm Mixed Greens, Goat Cheese, Fava Beans, Chive Vinaigrette
- Tender Greens & Pistachio CD CN VG
Hundred Acre Farm Mixed Greens, Candied Dates, Pickled Red Onions, Feta, Sumac Vinaigrette

SWEETS PLEASE SELECT ONE:

- Petit Gateau CD CG
Caramel Macchiato
- Chocolate Crunch Mousse Cake CD CG CN
Amarena Cherry, Sugared Almonds
- Petit Gateau CD CG CN
Hazelnut Praline Chocolate
- Cookie Butter Cheesecake CD CG
Lemon Curd Whipped Cream, Crème Anglaise

All options include freshly brewed, locally roasted coffee, premium iced and hot teas served with whole milk, skim milk, and half & half. Almond milk, oat milk, and soy milk upon request.

Light Lunch Buffet

SOUP PLEASE SELECT ONE:

- Slow Roasted Tomato & Fennel Bisque CG VG V
Garlic Croutons
- Creamy Tuscan Chicken Soup CD
Onion, Celery, Carrots, Sun Dried Tomatoes, Grated Parmesan, Tuscan Kale, Fresh Basil
- Butternut Squash & Coconut Curry VG V
- Minestrone Soup CD VG
Onion, Carrots, Tomato, Celery, Potato, Butternut Squash, Zucchini, Cannellini Beans, Spinach, Parmesan Cheese

SALADS PLEASE SELECT TWO:

- Saint Kate Salad V VG
Hundred Acre Farm Mixed Greens, Red Radish, Sugar Snap Peas, Shaved Onions, Pickled Cherries, Mayer Lemon Vinaigrette
- Caesar CD CG
Crisp Romaine, Garlic Crouton, Parmesan Cheese, Zesty Caesar Dressing
- Shaved Asparagus CD VG
Strawberries, Hundred Acre Farm Mixed Greens, Goat Cheese, Fava Beans, Chive Vinaigrette
- Tender Greens & Pistachio CD CN VG
Hundred Acre Farm Mixed Greens, Candied Dates, Pickled Red Onions, Feta, Sumac Vinaigrette

SANDWICHES PLEASE SELECT THREE:

- Turkey & Bacon CG
Tart Cherry Aioli, Swiss, Baby Greens
- Roasted Chicken BLT CG
Applewood Smoked Bacon, Heirloom Tomato, Giardiniera Aioli
- Pulled Pork CG
Creamy Slaw, Dill Pickles, Greens
- Classic Burger CD CG
Iceberg Lettuce, Aioli, American Cheese
- Steak & Brie CD CG
Char Grilled Hanger Steak, Brie, Roasted Peppers and Onions, Tomato Jam, Arugula
- Avocado Hummus & Cucumber CG VG V
Pickled Vegetables, Sliced Tomato, Arugula

(All sandwiches can be made Gluten Free upon request.)

SWEETS

Petit Gateau CD CG
Yuzu Citrus White Chocolate

All options include freshly brewed, locally roasted coffee, premium iced and hot teas served with whole milk, skim milk, and half & half. Almond milk, oat milk, and soy milk upon request.

Talk of the Town Buffet

SOUP PLEASE SELECT ONE:

- Slow Roasted Tomato & Fennel Bisque CG VG V
Garlic Croutons
- Creamy Tuscan Chicken Soup CD
Onion, Celery, Carrots, Sun Dried Tomatoes, Grated Parmesan, Tuscan Kale, Fresh Basil
- Butternut Squash & Coconut Curry VG V
- Minestrone Soup CD VG
Onion, Carrots, Tomato, Celery, Potato, Butternut Squash, Zucchini, Cannellini Beans, Spinach, Parmesan Cheese

SALADS PLEASE SELECT TWO:

- Saint Kate Salad V VG
Hundred Acre Farm Mixed Greens, Red Radish, Sugar Snap Peas, Shaved Onions, Pickled Cherries, Mayer Lemon Vinaigrette
- Caesar CD CG
Crisp Romaine, Garlic Crouton, Parmesan Cheese, Zesty Caesar Dressing
- Shaved Asparagus CD VG
Strawberries, Hundred Acre Farm Mixed Greens, Goat Cheese, Fava Beans, Chive Vinaigrette
- Tender Greens & Pistachio CD CN VG
Hundred Acre Farm Mixed Greens, Candied Dates, Pickled Red Onions, Feta, Sumac Vinaigrette

ENTREES PLEASE SELECT TWO:

- Seared Salmon CD
Charred Broccoli, Lemon Butter Caper Sauce
- Braised Pork CD
Citrus, Parsley, Rosemary-Fennel Butter
- Herb Crusted Cod CD CG
Roasted Peppers, Onions, Sundried Tomato Cream Sauce
- Smoked Chicken
Apple Cider Glaze
- Slow Braised Beef Short Rib
Crispy Shallots, Brown Mole
- Roasted Cauliflower VG V
House Romesco Sauce, Capers Chimichurri

SIDES PLEASE SELECT ONE:

- Braised Lentils & Rice V VG
French Lentils, Aromatic Basmati, Red Peppers, Onions, Celery, Chives
- Oven Roasted Broccoli V VG
Sesame Romesco Sauce, Lemon
- Whipped Sweet Potatoes CD CN VG
Maple Syrup, Toasted Pecans, Grilled Scallions
- Romano Roasted New Potatoes CD C VG
Gremolata

SWEETS

Petit Gateau CD CG
Yuzu Citrus White Chocolate

All options include freshly brewed, locally roasted coffee, premium iced and hot teas served with whole milk, skim milk, and half & half. Almond milk, oat milk, and soy milk upon request.

Gluten & Dairy-Free Buffet

SOUP

Slow Roasted Tomato & Fennel Bisque v vg

Butternut Squash & Coconut Curry v vg

SALADS

Saint Kate Salad v vg

Hundred Acre Farm Mixed Greens, Red Radish,
Sugar Snap Peas, Shaved Onions, Pickled Cherries, Mayer
Lemon Vinaigrette

Shaved Asparagus v vg

Strawberries, Hundred Acre Farm Mixed Greens,
Fava Beans, Chive Vinaigrette



ENTREES

Grilled Chicken Breast

Artichoke & Olive Caponata

Pan Seared Salmon

Roasted Fennel and Orange Gremolata

Charred Cauliflower

Peppadew and Roasted Garlic Braised Lentils

SWEETS

Maple Chocolate Chia Pudding

Seasonal Berries

All options include freshly brewed, locally roasted coffee, premium iced and hot teas served with whole milk, skim milk, and half & half. Almond milk, oat milk, and soy milk upon request.

Build Your Own Boxed Lunch

SALADS PLEASE SELECT TWO:

- Saint Kate Salad v vg
Hundred Acre Farm Mixed Greens, Red Radish, Sugar Snap Peas, Shaved Onions, Pickled Cherries, Mayer Lemon Vinaigrette
- Caesar cd cg
Crisp Romaine, Garlic Crouton, Parmesan Cheese, Zesty Caesar Dressing
- Shaved Asparagus cd vg
Strawberries, Hundred Acre Farm Mixed Greens, Goat Cheese, Fava Beans, Chive Vinaigrette
- Tender Greens & Pistachio cd cn vg
Hundred Acre Farm Mixed Greens, Candied Dates, Pickled Red Onions, Feta, Sumac Vinaigrette

SANDWICHES PLEASE SELECT THREE:

- Turkey & Bacon cg
Tart Cherry Aioli, Swiss, Baby Greens
- Roasted Chicken BLT cg
Applewood Smoked Bacon, Heirloom Tomato, Giardiniera Aioli
- Pulled Pork cg
Creamy Slaw, Dill Pickles, Greens
- Classic Burger cd cg
Iceberg Lettuce, Aioli, American Cheese
- Steak & Brie cd cg
Char Grilled Hanger Steak, Brie, Roasted Peppers and Onions, Tomato Jam, Arugula
- Avocado Hummus & Cucumber cg vg v
Pickled Vegetables, Sliced Tomato, Arugula

(All sandwiches can be made Gluten Free upon request.)

SIDES PLEASE SELECT ONE:

- Assorted Chips
- Assorted Whole Fruit
- Pasta Salad cd cn
Cheese Tortellini, Cherry Tomatoes, Fresh Herbs, Pesto Vinaigrette

SWEETS

Assorted Cookies cd cg

All options include freshly brewed, locally roasted coffee, premium iced and hot teas served with whole milk, skim milk, and half & half. Almond milk, oat milk, and soy milk upon request.

Plated Lunch

SOUP PLEASE SELECT ONE:

- Slow Roasted Tomato & Fennel Bisque CG VG V
Garlic Croutons
- Creamy Tuscan Chicken Soup CD
Onion, Celery, Carrots, Sun Dried Tomatoes, Grated Parmesan, Tuscan Kale, Fresh Basil

SALADS PLEASE SELECT TWO:

- Saint Kate Salad V VG
Hundred Acre Farm Mixed Greens, Red Radish, Sugar Snap Peas, Shaved Onions, Pickled Cherries, Mayer Lemon Vinaigrette
- Caesar CD CG
Crisp Romaine, Garlic Crouton, Parmesan Cheese, Zesty Caesar Dressing

ENTREES PLEASE SELECT ONE:

- Char Grilled Flat Iron Steak CD
Cauliflower Puree, Broccolini, Chimichurri
- Pan Roasted Chicken CD
Creamy Polenta, Sautéed Swiss Chard, Rosemary, Natural Jus
- Maple Glazed Pork Tenderloin
Romesco, Capers Chimichurri

SWEETS PLEASE SELECT ONE:

- Petit Gateau CD CG
Caramel Macchiato
- Chocolate Crunch Mousse Cake CD CG CN
Amarena Cherry, Sugared Almonds

- Butternut Squash & Coconut Curry VG V
- Minestrone Soup CD VG
Onion, Carrots, Tomato, Celery, Potato, Butternut Squash, Zucchini, Cannellini Beans, Spinach, Parmesan Cheese

- Shaved Asparagus CD VG
Strawberries, Hundred Acre Farm Mixed Greens, Goat Cheese, Fava Beans, Chive Vinaigrette
- Tender Greens & Pistachio CD CN VG
Hundred Acre Farm Mixed Greens, Candied Dates, Pickled Red Onions, Feta, Sumac Vinaigrette

- Roasted Cauliflower Steak VG V
Celery Root Puree, Ratatouille Vegetables, Citrus Gremolata
- Braised Beef Short Ribs CD
Whipped Potatoes, Grilled Asparagus, Red Wine Demi

- Petit Gateau CD CG CN
Hazelnut Praline Chocolate
- Cookie Butter Cheesecake CD CG
Lemon Curd Whipped Cream, Crème Anglaise

All options include freshly brewed, locally roasted coffee, premium iced and hot teas served with whole milk, skim milk, and half & half. Almond milk, oat milk, and soy milk upon request.

Being Social Stations

Charcuterie & Cheese

Assortment of Local Cheeses, Local and Imported Cured Meats, Pickles, Mustard, Jam, Grilled Bread, Lavash

Mediterranean VG

Raw, Pickled and Grilled Vegetables, Marinated Olives, Hummus, Eggplant Caponata, Marinated Goat Cheese, Marinated Feta Cheese, Naan Bites

Burrata Bar V

Heirloom Tomato, Roasted Beets, Arugula, Roasted Garlic, Roasted Tomato, Sesame Romesco, Basil Pesto, Balsamic, Olive Oil, Pistachio, Grilled Bread

Olive Bar VG V

Assorted Jars of Spanish & Italian Olives, Peppadews, Marinated Chickpeas, Marinated Artichoke, Olive Tapenade, Roasted Tomato, Roasted Garlic, Grilled Bread, Lavash, Olive Oil, Aged Balsamic Vinegar

Shrimp Cocktail CS

Horseradish Cocktail Sauce, Lemons, Tabasco

Sushi

Assortment of Rolls & Nigiris, Soy Sauce, Fresh Wasabi, Pickled Ginger

Five Cheese Mac CD CG

Bacon, Slow Braised Beef, Pico De Gallo, Roasted Mushrooms, Broccoli, Caramelized Onions, Jalapeños, Hot Sauces, Butter Toasted Bread Crumbs

Street Tacos CD CG

Beef Birria, Pork al Pastor, Achiote Chicken, Black Beans & Rice, Onion, Cilantro, Lime, Crema, Salsa Roja, Avocado Salsa, Cotija Cheese, Flour Tortillas
(Meat can be carved off of rotisserie for additional chef attendant fee.)

Chilled Seafood Display CS

Chilled Jumbo Shrimp, Spicy Tuna Tartar, Snow Crab Claws, Salmon Tartar, Lemon, Horseradish Cocktail Sauce, Tabasco

Fries & House Chips VG

Ketchup, Garlic Mayo, BBQ Sauce

Tatchos CD CG

Bacon, Sour Cream, Scallion, Cheddar Cheese, Jalapeño

Soft Pretzels CD CG VG

Beer Cheese Sauce, Beer Mustard

Fried Cheese Curds CD CG VG

Ranch Dressing, Blue Cheese Dressing, Marinara

CHEF'S CARVERY

Enhance your buffet or reception

Salt Crusted Prime Rib CD

Roasted Garlic Au Jus, Horseradish Cream, Rolls

Pineapple & Rum Brined Berkshire

Bone-in Pork Loin 20 people

Pineapple Chutney, Kings Rolls, Banana Ketchup

Roasted Fennel & Lemon

Stuffed Salmon CD

Herb Remoulade

Smoked Pork Butt,

Santa Maria Style Tri Tip Sirloin,

Smoked Whole Chicken CD CG

Carolina and Texas BBQ Sauces, Chimichurri,

Cornbread, Vinegar Slaw

DESSERT STATIONS

Sweet Tooth CD CG VG

Macaroons, Assorted Cookies, Peanut Butter Drops, Petit Gateau Yuzu Citrus White Chocolate, Chocolate Milk Jars

Ice Cream Sundae Bar CD VG

Vanilla, Chocolate & Strawberry Swirl Ice Cream,

Chocolate Chips, Caramel Chips, Sprinkles,

Crushed Oreos, Cherries, Chocolate Sauce, Caramel Sauce

DINNER

Plated Dinner

APPETIZER PLEASE SELECT ONE:

- Shaved Asparagus CD VG
Strawberries, Hundred Acre Farm Mixed Greens, Goat Cheese, Fava Beans, Chive Vinaigrette
- Caesar CD CG
Crisp Romaine, Garlic Crouton, Parmesan Cheese, Zesty Caesar Dressing
- Saint Kate Salad V VG
Hundred Acre Farm Mixed Greens, Red Radish, Sugar Snap Peas, Shaved Onions, Pickled Cherries, Mayer Lemon Vinaigrette

ENTREES PLEASE SELECT ONE:

- Grilled Filet of Beef CD
Thyme Scented Potato Pave, Roasted Broccolini, Red Wine Demi
- Braised Beef Short Rib CD
Truffle Whipped Potato, Herb Roasted Carrots, Red Wine Demi
- Grilled Prime Flat Iron Steak CD
Truffle Whipped Potato, Herb Roasted Carrots, Mushroom Demi
- Herb Roasted Chicken CD CG
Wild Mushroom Stuffing, Sautéed Green Beans, Mushroom Cream Sauce

SWEETS PLEASE SELECT ONE:

- Petit Gateau CD CG
Caramel Macchiato
- Chocolate Crunch Mousse Cake CD CG CN
Amarena Cherry, Sugared Almonds

- Tender Greens & Pistachio CD CN VG
Hundred Acre Farm Mixed Greens, Candied Dates, Pickled Red Onions, Feta, Sumac Vinaigrette
- Butternut Squash & Coconut Curry VG V
Butternut Squash, Zucchini, Cannellini Beans, Spinach, Parmesan Cheese
- Minestrone Soup CD VG
Onion, Carrots, Tomato, Celery, Potato, Butternut Squash, Zucchini, Cannellini Beans, Spinach, Parmesan Cheese

- Pan Roasted Chicken Breast CD
Potato Butter Braised Leek Puree, Spigarello, Rosemary Chicken Jus
- Pan Seared Seabass CD
Roasted Cauliflower Puree, Roasted Tomato, Fennel, and Capers Sauce
- Pan Seared Scottish Salmon CD
Wild Rice Pilaf, Asparagus, Green Peas and Artichoke Ragout, Lemon Caper Butter Sauce
- Roasted Cauliflower Steak V VG
Sesame Romesco, Capers Chimichurri
- Grilled Carrots V VG
Sesame Romesco, Capers Chimichurri

- Petit Gateau CD CG CN
Hazelnut Praline Chocolate
- Cookie Butter Cheesecake CD CG
Lemon Curd Whipped Cream, Crème Anglaise

All options include freshly brewed, locally roasted coffee, premium iced and hot teas served with whole milk, skim milk, and half & half. Almond milk, oat milk, and soy milk upon request.

Dinner Buffet

SOUP PLEASE SELECT ONE:

- Slow Roasted Tomato & Fennel Bisque CG VG V
Garlic Croutons
- Sweet Potato & Coconut Curry VG V
Chickpeas, Lime, Ginger, Spinach
- Grandma's Chicken Noodle Soup Amish Chicken, Dill, Egg Noodles

SALADS PLEASE SELECT TWO:

- Saint Kate Salad V VG
Hundred Acre Farm Mixed Greens, Red Radish,
Sugar Snap Peas, Shaved Onions, Pickled Cherries,
Mayer Lemon Vinaigrette
- Caesar CD CG
Crisp Romaine, Garlic Crouton, Parmesan Cheese,
Zesty Caesar Dressing
- Shaved Asparagus CD VG
Strawberries, Hundred Acre Farm Mixed Greens,
Goat Cheese, Fava Beans, Chive Vinaigrette
- Tender Greens & Pistachio CD CN VG
Hundred Acre Farm Mixed Greens,
Candied Dates, Pickled Red Onions, Feta,
Sumac Vinaigrette

ENTREES PLEASE SELECT TWO:

- Grilled Flat Iron Steak
Chimichurri, Sesame Romesco
- Braised Beef Short Rib
Red Wine Demi
- Smoked Amish Chicken Breast CD
Mushroom Cream Sauce
- Pan Seared Seabass CD
Roasted Cauliflower Puree, Roasted Tomato,
Fennel, and Capers Sauce
- Pan Roasted Chicken
Rosemary, Natural Jus
- Grilled Filet of Beef
Red Wine Demi
- Roasted Cauliflower Steak V VG
Sesame Romesco, Capers Chimichurri
- Grilled Carrots V VG
Sesame Romesco, Capers Chimichurri

SIDES PLEASE SELECT TWO:

- Fingerling Potato & Poblano Hash V
- Mushroom & Parmesan Risotto CD V
- Truffled Potato Leek Puree CD V
- Herb Roasted Carrots V VG
- Blistered Green Beans V VG
- Roasted Broccoli V VG

SWEETS PLEASE SELECT ONE:

- Petit Gateau CD CG
Caramel Macchiato
- Chocolate Crunch Mousse Cake CD CG CN
Amarena Cherry, Sugared Almonds
- Petit Gateau CD CG CN
Hazelnut Praline Chocolate
- Cookie Butter Cheesecake CD CG
Lemon Curd Whipped Cream, Crème Anglaise

All options include freshly brewed, locally roasted coffee, premium iced and hot teas served with whole milk, skim milk, and half & half. Almond milk, oat milk, and soy milk upon request.

DINNER

Hors D'oeuvres

Priced Per Dozen / 2 Dozen Minimum

Spicy Tuna Cornet CG

Sesame Seeds, Chives

Chicken Salad Puff Pastry CG CN

Toasted Almonds, Micro Greens

Smoked Salmon Rillettes

Cucumber, Fried Capers

Bacon Wrapped Shrimp CS

Pepper Jelly

Hummus Tartlet CD CG VG

Olive, Feta Cheese

Vegetable Sushi Roll V VG

Sushi Rice, Nori, Cucumber, Bell Pepper,
Pickled Daikon, Eggplant Puree

Beef Sauté CN

Peanut Sauce, Chives



Root Beer Bacon Skewers

Root Beer Glaze, Chili

Lump Crab Cake CD CG CS

Sweet Corn and Peppadew Salsa, Remoulade

Artichoke & Boursin Beignet CD CG VG

Deviled Egg

Salmon Roe

Goat Cheese & Beet Tart CD CG CN VG

Pistachio, Balsamic, Phyllo

Old Bay Poached Gulf Shrimp CS

Cocktail Sauce, Lemon

BREAKS

All Day Breaks

Build Your Own Parfaits CD VG

Icelandic Yogurt, Fresh Berries, Toasted Nuts, Cascadian Farms Organic Granola, Honey

Energize Me CD CG CN VG

Mixed Berry, Banana and Kale Smoothies, Assorted Energy and Granola Bars, Fresh Fruit

Healthy Halo CN VG

Hand Fruit, Grapes, Nuts, Kind Bar, Fruit Infused Water, Dark Chocolate Bark

Chips & Dips CD CG VG

Kettle Chips, Onion Brûlée Dip, Crudités, Hummus, Pretzels, Pimento Cheese

Road Trippin' CD CG CN

Individual bowls of Cheese Curds, Mixed Nuts, Trail Mix & Pretzels, Assorted Beef Jerky, Assorted Granola Bars
(Can be individually packaged upon request.)

Sweet Flint Popcorn CD VG

Anson Mills Sweet Flint Popcorn
Shakers to include Sea Salt, Red Rock, Truffle, Ranch Powder & Cheese
Butters to include Classic, Parmesan & Roasted Garlic

Juice & Smoothies V VG

Live Action Orange Juice Station, Fresh Grapefruit Juice, Mango Lassi, Spicy Chard & Pineapple Smoothies

ALL-DAY BEVERAGES

Chilled Orange, Grapefruit, Cranberry, and Apple Juices

Aquafina Bottled Water

Assorted Bubly Sparkling Water

Assorted Pepsi Brand Sodas

Starbucks® Frappuccino

Locally Roasted, Freshly Brewed Regular and Decaffeinated Coffee

Premium Hot Tea Selection

À LA CARTE ADD-ONS

Whole Fruit

Energy Bars

Fresh Sliced Fruit Platter

Assorted Bagels

Assorted Muffins and Pastries

Fruit & Vegetable Smoothies

Orange Juice, Apple Juice, Cranberry Juice, Grapefruit Juice

Locally Roasted, Freshly Brewed Coffee & Decaffeinated Coffee

Locally Roasted Cold Brew Coffee

Assorted Rishi Teas

Life WTR®

Assorted Gatorade®

Mexican Hot Chocolate or Chocolate Milk Shakes

Spirits & Beverages

One bartender for 75 guests

SPIRITS

House Spirits

Concierge Vodka
Concierge Gin
Concierge Tequila
Concierge Scotch
Canadian Club Whiskey
Old Grand Dad Bourbon
Concierge Brandy
Concierge Rum
Concierge Spiced Rum

Baller Spirits

Tito's Distilled Vodka
Beefeater Gin
Corazon Blanco Tequila
Johnnie Walker Red Scotch
Jack Daniel's Whiskey
Bulleit Bourbon
Korbel Brandy
Bacardi White Rum
Captain Morgan Spiced Rum

V.I.P. Spirits

Grey Goose Vodka
Hendrick's Gin
Casamigos Blanco Tequila
Casamigos Reposado Tequila
Johnnie Walker
Black Label Scotch
Maker's Mark Bourbon
Crown Royal Canadian Whiskey
Copper & King Brandy
Myers's Dark Rum

BEER

Domestic Bottles

- Bud Light
- Budweiser
- Coors Light
- Miller High Life
- Miller Lite

Craft Bottles

- Fair State Brewing Company, Seasonal
- Loon Juice, Honeycrisp Hard Apple Cider
- Lakefront, Eastside Dark, Munich Dunkel Lager
- Lakefront, Lager, Lager
- Lakefront, Riverwest Stein, Amber Red Lager
- Milwaukee Brewing, Outboard, Cream Ale
- Milwaukee Brewing, Louie's Demise, Amber Red Ale
- Milwaukee Brewing, MKE IPA

Imported Bottles

- Heineken N/A (Germany)
- Guinness (Ireland)
- Hacker-Pschorr Weisse (Germany)
- Stella Artois (Belgium)

Seltzers

- High Noon, Assorted Flavors

Cash Bar

Guests purchase their drinks individually at the bar. Prices include tax and gratuity.

Hosted Bar

Guests order the drinks of their choice and billing of consumption plus tax and gratuity is sent to the host of the event on the master bill. Hosted bars can be arranged as a package with an hourly charge or based on consumption.

Spirits & Beverages

One bartender for 75 guests

THC

- Green Monke
Mango Guava, 25 calories,
THC 5mg/CBD 5mg
- Green Monke
Orange Passionfruit, 25 calories,
THC 5mg/CBD 5mg
- Hi-Seltzer
Lemon Lime, 0 calories, THC 5mg
- Hi-Seltzer
Pineapple, 0 calories, THC 5mg
- Stigma
Lemonade Iced Tea, 20 calories,
THC 5mg/CBD 5mg
- Senorita
Grapefruit Paloma, 70 calories,
THC 5mg

WATER & SODA

- Life WTR®
- Bubbly Sparkling Water
- Pepsi Products

If experiencing these beverages for the first time, please be aware that it normally takes 20-30 minutes to feel the effect. We advise against mixing THC beverages with alcohol, and limit the consumption to 2 per guest.

Cash Bar

Guests purchase their drinks individually at the bar. Prices include tax and gratuity.

Hosted Bar

Guests order the drinks of their choice and billing of consumption plus tax and gratuity is sent to the host of the event on the master bill. Hosted bars can be arranged as a package with an hourly charge or based on consumption.

Bar Packages

One bartender for 75 guests

CRAFT BEER & WINE

House Wine Selection

Beer Selection **CHOOSE FIVE**

Juices and Soft Drinks

HOUSE BAR

Freixenet, Blanc de Blancs

Wine Selection

Selected House Pour Spirits

Beer Selection **CHOOSE FIVE**

Juices and Soft Drinks

THE BALLER

Bouvet Brut

Premium Wine Selection

Premium and Local Pour Spirits

Beer Selection **CHOOSE FIVE**

Juices and Soft Drinks

V.I.P.

Saint Hilaire Brut

Exquisite Wine Selection

High-end and Local Pour Spirits

Beer Selection **CHOOSE FIVE**

Juices and Soft Drinks

Select Wines

One bartender for 75 guests

HOUSE

CABERNET SAUVIGNON
EOS Estate

CHARDONNAY
EOS Estate

PINOT GRIGIO
EOS Estate

PINOT NOIR
EOS Estate

SAUVIGNON BLANC
EOS Estate

BRUT
Freixenet, Blanc de Blancs

BALLER

RED BLEND
Pessimist

CHARDONNAY
DAOU

ROSÉ
Sofia

CABERNET SAUVIGNON
Rodney Strong

SAUVIGNON BLANC
Whitehaven

BRUT
Bouvet

PINOT NOIR
J Vineyards

PINOT GRIGIO
La Crema

V.I.P.

RED BLEND
The Stag

CHARDONNAY
Black Stallion

ROSÉ
DAOU

CABERNET SAUVIGNON
Banshee

SAUVIGNON BLANC
Cuvasion

BRUT
Saint Hilaire

PINOT NOIR
Lyric

PINOT GRIGIO
J Vineyards

Cash Bar

Guests purchase their drinks individually at the bar. Prices included tax and gratuity.

Hosted Bar

Guests order the drinks of their choice and billing of consumption plus tax and gratuity is sent to the host of the event on the master bill. Hosted bars can be arranged as a package with an hourly charge or based on consumption.