

A circular vignette showing a dining table with food and wine being poured. The scene is dimly lit, focusing on a glass of red wine being filled from a bottle. In the background, there are plates of food, including what looks like fish and vegetables, and another glass of wine. The overall mood is sophisticated and elegant.

CAREFULLY
CURATED
CUISINE

BREAKFAST

Breakfast Buffets

TOAST

Croissants, Bagels, Muffins & Pain au Chocolat
Whipped Cream Cheese
Selection of Chilled Juices
Sliced Fruit & Berries

TOAST & EGGS

Croissants, Bagels, Muffins & Pain au Chocolat
Whipped Cream Cheese
Scrambled Eggs
Rum Raisin Bread Pudding with Honey & Sugarman's Maple Syrup
Selection of Chilled Juices
Sliced Fruit & Berries

CLASSIC BREAKFAST

Croissants, Bagels, Muffins & Pain au Chocolate
Whipped Cream Cheese
Scrambled Eggs, Bacon, Sausage Links
Tri Color Potato Hash
Sliced Fruit & Berries

SANDWICHES

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

PLEASE SELECT THREE:

- Lox & Bagel Smoked Salmon, Everything Cream Cheese, Capers, Onion, Tomato
- Bacon & Egg Croissant With Cheddar Cheese
- Sweet Potato, Black Bean & Egg Burrito With Jack Cheese
- 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

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

Avocado

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

New York Lox

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

From The Griddle

PLEASE SELECT ONE: ☐ Pancakes ☐ Waffles ☐ French Toast

Served with warm syrup and whipped butter

Frittata Egg Jars

PLEASE SELECT ONE:

☐ Applewood Smoked Bacon, Wisconsin Cheddar, Caramelized Onion

☐ Sausage, Mushrooms, Roasted Pepper

☐ Spinach, Leek, Tomato, Smoked Provolone

Individual Chobani Yogurt

Banana's Foster Bread Pudding Cups

Bloody & Mimosa Bar

Vodka and Champagne, Orange Juice, Cranberry Juice, Bloody Mary Mix, Olives, Cheese Curds, Lemons, Limes, and Oranges

ACTION STATIONS ATTENDANT REQUIRED

Eggs & Omelets

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

Eggs Benedict

Farm Fresh Poached Eggs, Toasted English Muffin, Asparagus, Spinach, Crab, Smoked Salmon, Ham, Turkey Sausage, Applewood Bacon, Wild Mushrooms, Hollandaise

From The Griddle

PLEASE SELECT ONE: ☐ Pancakes ☐ Waffles ☐ French Toast

Served with warm syrup and whipped butter

Smoothie Station

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

BREAKFAST

Plated Breakfast

FARMHOUSE BREAKFAST

Seasonally-Inspired Fresh Fruit

Scrambled Eggs
with Fines Herbes and Cheddar

Tri-Color Potato Hash

Applewood Bacon or
Breakfast Sausage

Croissant & Jam

FAMILY-STYLE ADD-ONS

Buttermilk Pancakes

French Toast

Bagels & Cream Cheese

Croissants & Muffins

Avocado Toast



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.

LUNCH

Soup, Salad & Dessert Lunch

SOUP PLEASE SELECT ONE:

- Slow Roasted Tomato & Fennel Bisque
Garlic Croutons
- Sweet Potato & Coconut Curry vg
Chickpeas, Lime, Ginger, Spinach
- Grandma's Chicken Noodle Soup
Amish Chicken, Dill, Egg Noodles
- Five Bean Vegan Chili vg
Cilantro, Pepitas

SALADS PLEASE SELECT TWO:

- Saint Kate Salad
Hundred Acre Farm Mixed Greens, Radish Wedge,
Tomato, Shaved Onion, Garbanzo,
Sherry Vinaigrette
- Caesar
Garlic Crouton, Zesty Caesar,
Parmesan and Romano Cheeses
- Beet & LaClare Goat Cheese
Almonds, Arugula, Balsamic Vinaigrette
- Tender Greens & Pistachio
Hundred Acre Farm Mixed Greens,
Candied Dates, Pickled Red Onions, Feta,
Sumac Vinaigrette

SWEETS PLEASE SELECT ONE:

- Seasonally Inspired Fruit Cobbler
Brown Betty Crumble
- Chocolate Crunch Mousse Cake
Amarena Cherry, Sugared Almonds
- Hazelnut Panna Cotta Tart
Raspberries, Whipped Cream
- Cookie Butter Cheesecake
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.

LUNCH

Light Lunch Buffet

(Minimum 20 people)

SOUP PLEASE SELECT ONE:

- Slow Roasted Tomato & Fennel Bisque
Garlic Croutons
- Sweet Potato & Coconut Curry v6
Chickpeas, Lime, Ginger, Spinach
- Grandma's Chicken Noodle Soup
Amish Chicken, Dill, Egg Noodles
- Five Bean Vegan Chili v6
Cilantro, Pepitas

SALADS PLEASE SELECT TWO:

- Saint Kate Salad
Hundred Acre Farm Mixed Greens, Radish Wedge,
Tomato, Shaved Onion, Garbanzo,
Sherry Vinaigrette
- Caesar
Garlic Crouton, Zesty Caesar,
Parmesan and Romano Cheeses
- Beet & LaClare Goat Cheese
Almonds, Arugula, Balsamic Vinaigrette
- Tender Greens & Pistachio
Hundred Acre Farm Mixed Greens,
Candied Dates, Pickled Red Onions, Feta,
Sumac Vinaigrette

SANDWICHES PLEASE SELECT TWO:

- Turkey & Bacon
Tart Cherry Aioli, Swiss, Baby Greens
- Roasted Chicken BLT
Applewood Smoked Bacon, Heirloom Tomato,
Giardiniera Aioli
- Pulled Pork
Honey Giardiniera Vinaigrette, Cheddar,
Dill Pickles, Greens
- Italian Salumi
Sweet Genoa, Mortadella, Soppressata, Provolone,
Muffuletta Vinaigrette, Arugula, Giardiniera Aioli
- Steak & Brie
Char Grilled Hanger Steak, Brie, Roasted Peppers
and Onions, Tomato Jam, Arugula
- Avocado Hummus & Cucumber
Pickled Watermelon Radish, Roasted Tomato, Arugula

SWEETS

Lemon Bars and Chocolate Chip Cookies

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.

LUNCH

Talk of the Town Buffet

SOUP PLEASE SELECT ONE:

- Slow Roasted Tomato & Fennel Bisque
Garlic Croutons
- Sweet Potato & Coconut Curry vg
Chickpeas, Lime, Ginger, Spinach
- Grandma's Chicken Noodle Soup
Amish Chicken, Dill, Egg Noodles
- Five Bean Vegan Chili vg
Cilantro, Pepitas

SALADS PLEASE SELECT TWO:

- Saint Kate Salad
Hundred Acre Farm Mixed Greens, Radish Wedge,
Tomato, Shaved Onion, Garbanzo,
Sherry Vinaigrette
- Caesar
Garlic Crouton, Zesty Caesar,
Parmesan and Romano Cheeses
- Beet & LaClare Goat Cheese
Almonds, Arugula, Balsamic Vinaigrette
- Tender Greens & Pistachio
Hundred Acre Farm Mixed Greens,
Candied Dates, Pickled Red Onions, Feta,
Sumac Vinaigrette

ENTREES PLEASE SELECT TWO:

- Seared Salmon
Charred Broccoli, Orange-Sesame Ponzu
- Honey Dijon Roasted Pork Tenderloin
Tahini Roasted Carrots
- Herb Crumb Crusted Whitefish
Broccolini, Lemon-Thyme Crema
- Skillet Roasted Chicken Breast
Blistered Greens Beans, Roasted Chicken Jus,
Roasted Mushrooms
- Blackened Hanger Steak
Scallion Chimichurri, Sautéed Pea Tendrils,
Oven Roasted Tomato

SIDES PLEASE SELECT ONE:

- Maple Roasted Sweet Potatoes
Roasted Kale
- Everything Spiced Cauliflower
Sautéed Pea Tendrils, Quinoa, Garlic Tahini Sauce
- Oven Roasted Broccoli
Sesame Romesco Sauce, Lemon
- Ancho Spiced Dirty Rice
Aromatic Basmati, Red Peppers, Onion, Celery,
Green Onions
- Rye-sotto
Malted Ryeberrries, Mushrooms, Leek Confit
- Romano Roasted New Potatoes
Gremolata

SWEETS

Lemon Bars & Chocolate Chip Cookies

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.

LUNCH

Gluten & Dairy-Free Buffet

SOUP

Slow Roasted Tomato & Fennel Bisque

Five Bean Vegan Chili w/
Cilantro, Pepitas

SALADS

Saint Kate Salad

Hundred Acre Farm Mixed Greens, Radish Wedge, Fennel,
Tomato, Shaved Onion, Garbanzo, Sherry Vinaigrette

Wild Rice & Apple Salad

Pecans, Dried Tart Cherries, Lemon-Honey Vinaigrette,
Scallions

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.

LUNCH

Build Your Own Boxed Lunch

SALADS PLEASE SELECT ONE:

- ☐ Saint Kate Salad
Hundred Acre Farm Mixed Greens, Radish Wedge,
Tomato, Shaved Onion, Garbanzo,
Sherry Vinaigrette
- ☐ Caesar
Garlic Crouton, Zesty Caesar,
Parmesan and Romano Cheeses
- ☐ Beet & LaClare Goat Cheese
Almonds, Arugula, Balsamic Vinaigrette
- ☐ Tender Greens & Pistachio
Hundred Acre Farm Mixed Greens,
Candied Dates, Pickled Red Onions, Feta,
Sumac Vinaigrette

SANDWICHES PLEASE SELECT TWO:

- ☐ Turkey & Bacon
Tart Cherry Aioli, Swiss, Baby Greens
- ☐ Roasted Chicken BLT
Applewood Smoked Bacon, Heirloom Tomato,
Giardiniera Aioli
- ☐ Pulled Pork
Honey Giardiniera Vinaigrette, Cheddar,
Dill Pickles, Greens
- ☐ Italian Salumi
Sweet Genoa, Mortadella, Soppressata, Provolone,
Muffuletta Vinaigrette, Arugula, Giardiniera Aioli
- ☐ Steak & Brie
Char Grilled Hanger Steak, Brie, Roasted Peppers
and Onions, Tomato Jam, Arugula
- ☐ Avocado Hummus & Cucumber
Pickled Watermelon Radish, Roasted Tomato, Arugula

SIDES PLEASE SELECT ONE:

- ☐ Assorted Chips
- ☐ Assorted Whole Fruit
- ☐ Kale & Brussels Sprout Slaw
Golden Raisins, Sunflower Seeds, Sherry Vinaigrette

SWEETS

Assorted Cookies

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.

LUNCH

Plated Lunch

WITH CHOICE OF SOUP OR SALAD

WITH SOUP AND SALAD

SOUP PLEASE SELECT ONE:

- ☐ Slow Roasted Tomato & Fennel Bisque
Garlic Croutons
- ☐ Sweet Potato & Coconut Curry vg
Chickpeas, Lime, Ginger, Spinach
- ☐ Grandma's Chicken Noodle Soup
Amish Chicken, Dill, Egg Noodles
- ☐ Five Bean Vegan Chili vg
Cilantro, Pepitas

SALADS PLEASE SELECT ONE:

- ☐ Saint Kate Salad
Hundred Acre Farm Mixed Greens, Radish Wedge,
Tomato, Shaved Onion, Garbanzo,
Sherry Vinaigrette
- ☐ Caesar
Garlic Crouton, Zesty Caesar,
Parmesan and Romano Cheeses
- ☐ Beet & LaClare Goat Cheese
Almonds, Arugula, Balsamic Vinaigrette
- ☐ Tender Greens & Pistachio
Hundred Acre Farm Mixed Greens,
Candied Dates, Pickled Red Onions, Feta,
Sumac Vinaigrette

ENTREES PLEASE SELECT ONE:

- ☐ Char Grilled Hanger Steak
Parmesan Roasted Potato Wedges, Green Beans,
Roasted Garlic Cream
- ☐ Grilled Chicken Caesar
Grilled All Natural Chicken Breast,
Crisp Romaine Heart, Garlic Croutons,
Zesty Caesar, Parmesan
- ☐ Maple Glazed Pork Tenderloin
Apple and Brussels Sprout Slaw,
Cherry-Walnut Agrodolce Sauce, Sweet Potatoes
- ☐ Pan Seared Salmon
New Potatoes with Gremolata, Sesame Romesco,
Pea Tendrils
- ☐ Almond Crusted Whitefish
Brown Butter Green Beans, Herbed Rice Pilaf,
Lemon Cream
- ☐ Roasted Chicken Breast
Parmesan Polenta, Roasted Mushrooms, Asparagus,
Tomato Cream

SWEETS PLEASE SELECT ONE:

- ☐ Seasonally Inspired Fruit Cobbler
Brown Betty Crumble
- ☐ Chocolate Crunch Mousse Cake
Amarena Cherry, Sugared Almonds
- ☐ Hazelnut Panna Cotta Tart
Raspberries, Whipped Cream
- ☐ Cookie Butter Cheesecake
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

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

Grazing

Romaine, Mixed Greens, Tomatoes, Cucumber, Red Onion, Olives, Chickpeas, Sunflower Seeds, Dried Fruit, Almonds, Blue Cheese, Fresh Mozzarella, Balsamic, Caesar, House Ranch

Olive Bar (VEGAN)

Assorted Jars of Spanish & Italian Olives, Peppadews, Marinated Chickpeas, Olive Tapenade, Roasted Tomato, Sherry Braised Shallots, Grilled Bread, Lavash, Olive Oil & Balsamic

Burrata Bar

Tomato, Beets, Pepperonata, Arugula, Roasted Tomato, Sherry Braised Shallots, Balsamic, EVOO, Sesame Romesco, Basil Pesto, Olive Oil, Almonds, Grilled Bread

Wisconsin Tailgate

Soft Pretzels, Beer Cheese Sauce, Beer Mustard, Grilled Brats & Kraut, Loaded Tots (Totchos), Bacon, Sour Cream, Scallion, Jalapeños

Mac n' Cheese Bar

TOPPINGS: Bacon, Roasted Peppers, Shredded Chicken, Broccoli, Roasted Mushrooms, Caramelized Onions, Roasted Tomato, Jalapeños, Hot Sauces, Buttered Toasted Bread Crumbs

Street Tacos

Beef Birria, Pork al Pastor, Achiotte 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

Chilled Jumbo Shrimp, New England Lobster Salad, Snow Crab Claws, Salmon Rillettes & Rye, Lemon Wedges, Horseradish Cocktail Sauce, Rémooulade, Tabasco

ARIA Small Plate Stations

(INCLUDES ALL 3 STATIONS)

Small plates reception featuring current ARIA menu items. Sample Menu:

STATION 1: Baked Goat Cheese & Tomato Jam Toasts, Mini Slab Salads with Root Beer Bacon, Tomato, Red Onion, Hook's Blue Cheese Paradise, Gem Lettuce, Buttermilk Herb Dressing

STATION 2 Chef's Action Station: Baby Trademark Chicken, Beef Stroganoff Ravioli, Maitake Mushrooms, Crème Fraîche Demi, Chive (Requires Chef Attendant)

STATION 3: Root Beer Pots du Creme & Maple Fudge

CHEF'S CARVERY Enhance your buffet or reception

Salt Crusted Prime Rib

Roasted Garlic Au Jus, Horseradish Cream, Rolls

Apple & Bourbon Brined

Berkshire Pork Loin

Roasted Apple Chutney, Kings Rolls, Sorghum Butter

Roasted Fennel & Lemon

Stuffed Salmon

Herb Remoulade

Smoked Pork Butt,

Santa Maria Style Tri Tip Sirloin,

Smoked Whole Chicken

Carolina and Texas BBQ Sauces, Chimichurri, Cornbread, Vinegar Slaw

SELECT ONE

SELECT TWO

SELECT THREE

DESSERT STATIONS

Sweet Tooth

Macarons, Cookies, Peanut Butter Drops, Lemon Bars, Chocolate or Whole Milk Jars

Ice Cream Sundae Bar

Vanilla, Chocolate & Strawberry Swirl Ice Cream, Chocolate Chips, Caramel Chips, Sprinkles, Crushed Oreos, Cherries, Chocolate Sauce, Caramel Sauce

Mini Donut Bar

Maple Topping, Crumbled Peanuts, Candied Bacon, Dark Chocolate Sauce, Cinnamon Sugar, Whipped Cream, Caramel Sauce

Plated Dinner

APPETIZER PLEASE SELECT ONE:

- Beet & LaClare Goat Cheese
Almonds, Arugula, Balsamic Vinaigrette
- Caesar
Garlic Crouton, Zesty Caesar,
Parmesan and Romano Cheeses
- Saint Kate Salad
Hundred Acre Farm Mixed Greens, Radish Wedge,
Tomato, Shaved Onion, Garbanzo,
Sherry Vinaigrette
- Tender Greens & Pistachio
Hundred Acre Farm Mixed Greens, Candied Dates,
Pickled Red Onions, Feta, Sumac Vinaigrette
- Sweet Potato & Coconut Curry *vg*
Chickpeas, Lime, Ginger, Spinach
- Five Bean Vegan Chili *vg*
Cilantro, Pepitas
- Root Beer Braised Pork Belly
Apple-Celery Slaw, Parsnip Velvet,
Grilled Lemon Vinaigrette
- Garlic & Sherry Shrimp
White Bean and Grilled Spring Onion Salad,
Sesame Romesco Sauce

ENTREES PLEASE SELECT ONE:

- Grilled Filet of Beef
Thyme Scented Potato Pave, Roasted Broccolini,
French Onion Sauce Espagnole
- Braised Beef Short Rib Bourguignon
Truffled Potato Leek Puree, Pot Roast Carrots,
Wild Mushroom Demi Glace
- Smoked Amish Chicken Breast
Warm German Potato Salad, Caraway Honey Roasted
Carrots, Caramelized Onion Soubise
- Grilled Atlantic Salmon Filet
Mushroom and Parmesan Risotto, Roasted Zucchini,
Red Pepper Cream
- Ancho Rubbed Hanger Steak
Fingerling Potato + Poblano Hash, Grilled Broccolini,
Chimichurri, Sesame Romesco
- Almond Crusted Whitefish
Garlic & Herbed Rice, Blistered Green Beans,
Lemon Caper Butter
- Grilled Semi Boneless Chicken Breast
Sweet Potato & Sage Spaetzle, Braised Red Cabbage,
Dijon Crème Fraîche
- Grilled Lamb Chops
Artichoke & Olive White Bean Cassoulet, Asparagus,
Smoked Yogurt, Fennel Gremolata
- Maple Glazed Sweet Potato (*Vegan*)
Ancient Grain Risotto, Pea Tendrils, Pepitas, Maple Miso

SWEETS PLEASE SELECT ONE:

- Seasonally Inspired Fruit Cobbler
Brown Betty Crumble
- Chocolate Crunch Mousse Cake
Amarena Cherry, Sugared Almonds
- Hazelnut Panna Cotta Tart
Raspberries, Whipped Cream
- Cookie Butter Cheesecake
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
Garlic Croutons
- ☐ Sweet Potato & Coconut Curry vg
Chickpeas, Lime, Ginger, Spinach
- ☐ Grandma's Chicken Noodle Soup
Amish Chicken, Dill, Egg Noodles

SALADS

PLEASE SELECT TWO:

- ☐ Saint Kate Salad
Hundred Acre Farm Mixed Greens, Radish Wedge,
Tomato, Shaved Onion, Garbanzo,
Sherry Vinaigrette
- ☐ Caesar
Garlic Crouton, Zesty Caesar,
Parmesan and Romano Cheeses
- ☐ Beet & LaClare Goat Cheese
Almonds, Arugula, Balsamic Vinaigrette
- ☐ Tender Greens & Pistachio
Hundred Acre Farm Mixed Greens,
Candied Dates, Pickled Red Onions, Feta,
Sumac Vinaigrette

ENTREES

PLEASE SELECT TWO:

- ☐ Ancho Rubbed Hanger Steak
Charred Scallion Chimichurri
- ☐ Braised Beef Short Rib Bourguignon
Wild Mushroom Demi Glace
- ☐ Smoked Amish Chicken Breast
French Onion Soubise Sauce
- ☐ Grilled Atlantic Salmon Filet
Red Pepper Cream
- ☐ Almond Crusted Whitefish
Lemon Caper Butter
- ☐ Grilled Filet of Beef
Caramelized Onion Sauce Espagnol
- ☐ Grilled Lamb Chops
Roasted Fennel Gremolata

SIDES

PLEASE SELECT TWO:

- ☐ Fingerling Potato & Poblano Hash
- ☐ Mushroom & Parmesan Risotto
- ☐ Artichoke & Olive White Bean Cassoulet
- ☐ Truffled Potato Leek Puree
- ☐ Roasted Carrots
- ☐ Blistered Green Beans
- ☐ Roasted Broccoli
- ☐ Sautéed Zucchini

SWEETS

PLEASE SELECT ONE:

- ☐ Seasonally Inspired Fruit Cobbler
Brown Betty Crumble
- ☐ Chocolate Crunch Mousse Cake
Amarena Cherry, Sugared Almonds
- ☐ Hazelnut Panna Cotta Tart
Raspberries, Whipped Cream
- ☐ Cookie Butter Cheesecake
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

Ham & (Pretzel) Rolls

House Smoked Ham, Pretzella Bite, Mustard Glaze

Hoisin Glazed Shrimp

Ginger, Garlic, Scallion

Tuna Poke Tostada

Yucca Chip, Sesame Seed

Ropa Vieja Beef Empanada

Shredded Beef with Olive & Raisin, Chipotle Crema

Vegetable Samosa

Cilantro Chutney

Smoked Salmon Rilette

Pickled Fennel, Rye Toast, Cornichon

Roasted Fennel Tartlett

Goat Cheese, Phyllo Cup, Charred Orange



Root Beer Bacon Fork

House Smoked Bacon, Apple Celery Slaw, Lemon Vinaigrette

Lump Crab Cake

Sweet Corn and Peppadew Salsa, Giardiniera Aioli

Artichoke & Boursin Beignet

Supper Club Skewer

Wisconsin Salami, Fontina, Pickled Watermelon Radish, Beer Mustard

Fried Chicken Deviled Egg

Trademark Chicken, Honey Giardiniera

Whipped Brie & Beet Tart

Almonds, Balsamic, Phyllo

Old Bay Poached Gulf Shrimp

Big Louis Sauce, Scallion

BREAKS

All Day Breaks

Pete's Pops

Milwaukee's Own Pete's Pops Popsicles

Build Your Own Parfaits

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

Energize Me

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

Healthy Halo

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

Chips & Dips

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

Road Trippin'

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

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

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

All-Day Beverages

Half-Day Beverages

Refreshed until 10am

À LA CARTE ADD-ONS

Whole Fruit

Energy Bars

Fresh Sliced Fruit Platter

Assorted Bagels

Fruit & Vegetable Smoothies

Orange Juice, Apple Juice, Cranberry Juice,
Grapefruit Juice

Fresh Squeezed
Orange Juice Machine

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

Whipped Cream

Spirits & Beverages

One bartender for 75 guests

SPIRITS

House Spirits

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

Baller Spirits

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

BEER

Domestic Bottles

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

Craft Bottles

- Odd Side Ales, Seasonal
- 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)

WATER & SODA

Life WTR®

Bubly Sparkling Water

Pepsi Products

Cash Bar

Guests purchase their drinks individually at the bar. Prices include tax and gratuity.
Cash bars require bartender fee.

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

THE BALLER

Bouvet Brut

Premium Wine Selection

Premium and Local Pour Spirits

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

V.I.P.

Faire La Fête Champagne

Exquisite Wine Selection

High-end and Local Pour Spirits

Beer Selection **CHOOSE FIVE**

Juices and Soft Drinks

BAR

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
Faire la Fête

PINOT NOIR
Lyric

PINOT GRIGIO
J Vineyards

Cash Bar

Guests purchase their drinks individually at the bar. Prices included tax and gratuity.
Cash bars require bartender fee.

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.

Our Policies

MINIMUMS

Our ballroom and event spaces have food and beverage minimum requirements. If the minimum is not met, you will be charged the difference as a room rental fee. The minimum does not include cash bar sales, audio visual, tax or gratuity.

MENU SELECTION

A maximum of two entrees may be served, this does not include children's meals or special dietary meals such as vegan, vegetarian, or allergy friendly. Should more than two entrées be selected, a \$2.00 charge per guaranteed person will be applied to the package. Custom event services may also be provided at an additional cost.

Food prepared by the hotel, which is not consumed by attendees, may not be taken out of the hotel after the function. The only exception is wedding cake tops.

Hors d'oeuvres, reception, and buffet food service is limited to 1-½ hours.

The hotel recommends that all food and beverage be provided by the hotel. In the event that items are brought into the hotel, additional service charges, cutting fees, display charges, or corkage fees will apply.

BEVERAGES & BAR SERVICES

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.

Bartenders: The hotel staffs one bartender per 75 guests. A \$150 bartending fee will apply for cash bars, if a bar is requested for groups of less than 75, or if additional staffing is requested.

PERSONAL ITEMS

The hotel does not assume responsibility for any personal items, food or beverage left behind at the conclusion of the function.

The hotel is not responsible for damage or loss of any merchandise or articles brought into the hotel or left behind after the conclusion of the event.

The hotel does not accept responsibility for the security of wedding gifts or card boxes. It is the client's responsibility to secure all gifts and cards received prior to dinner.

AUDIO VISUAL

The hotel will accept responsibility for storing items brought into the hotel overnight if the rental agreement and payment has been arranged through the hotel. Storage fees may apply.

The hotel has an exclusive contract with Encore for audio visual services. A \$100 fee per room, per day, will be assessed for technical services and additional set-up requirements for audio visual equipment supplied by a source other than the Saint Kate or Encore.

Audio visual equipment contracted outside the hotel must be removed immediately following the conclusion of the event.

The hotel and Encore assume no responsibility for services contracted outside of the hotel.

CONFIRMATIONS & GUARANTEES

The hotel must be notified of the guaranteed number of guests, for all meal functions, (5) business days prior to your event (no later than 10:00 AM). Once within the (5) business day time frame of your event, the guarantee may increase (within reason) up to 48 Hours prior to the event with the understanding that the Hotel can not guarantee the same entrée and may substitute a entrée of similar value. In the event that the guarantee decreases, once within the (5) business day time frame of your event, you are responsible for 100% of the total anticipated costs for the original guarantee. In the event a number is not given, we will assume the expected number printed on the banquet event order is the guarantee and will charge accordingly.

A floor diagram, if applicable, must also be submitted with the guarantee.

For groups of 100 attendees or more, the hotel must be notified two weeks in advance as to the anticipated number of guests expected.

In the event the guaranteed number differs drastically from the anticipated attendance at the time of booking, the hotel reserves the right to reassign the function to a room that will better accommodate the group. Charges per the terms of the contract will apply.

Weddings are contracted for a specific room. Food purchase minimums apply in order to guarantee that designated room.

Cancellation fees will apply if an event is canceled, per the contract terms.

ADDITIONAL SERVICES

The Hotel will provide a complimentary coat check for groups over 100 people (weather permitting). Staffing is one attendance per 125 guests. The hotel is not responsible for lost or stolen items.

The parking ramp is available to event patrons at posted ramp prices. Parking is subject to availability and not guaranteed. The parking ramp is not owned by The Hotel.

Additional charges will apply when items are brought in from outside that require additional hotel set up labor.

PAYMENT POLICIES

The following payments must be made in advance of the function unless credit has been established to the satisfaction of the hotel:

All deposits are non-refundable. Deposits are required for weddings, social functions, and holiday parties.

A deposit of \$1500 or 10% of the anticipated revenue, whichever is greater, is required with the return of the signed contract to ensure your space is definite. A payment schedule will be noted on your contract. 100% of the total anticipated costs must be paid (5) business days prior to your function by cash, certified bank check, cashier's check, or credit card.

All groups approved of direct billing will agree to payment terms of 30 days.

A finance charge of 1.5% per month (18% annual) will apply to any unpaid balance after 30 days, if the group was approved for direct billing status.

SERVICE CHARGES & TAX EXEMPTION

Currently, a 24% service charge and 8.4% tax (both subject to change) applies to all food & beverage ordered through Saint Kate. Groups requesting tax exemption must submit a copy of their Wisconsin certificate with the signed contract.