

Elizabeth Inn Wedding Menu and Bar Selections

Dinner

Most Popular Family Style Dinner – served on platters right to the table

Choice of two entrées: Baked Ham, Baked Chicken, Roast Beef, Swedish Meatballs, Beef tips, Baked Fish

Choice of one potato: Plover baked with sour cream, Mashed with gravy, Parsley buttered quartered

Choice of one vegetable: Carrots, Peas, Corn, Corn O'Brien, Green Beans, Green Beans Almandine,
Vegetable medley, German Blend

Choice of one salad: Tossed greens with dressing, mixed fresh fruit, coleslaw, soup, Caesar salad

Served with Homemade stuffing

15.45 person – refills included

One Trip Buffet Dinner

Choice of two entrées: Baked Ham, Baked Chicken, Roast Beef, Swedish Meatballs, Beef tips, Baked Fish

Choice of one potato: Plover baked with sour cream, Mashed with gravy, Parsley buttered quartered

Choice of one vegetable: Carrots, Peas, Corn, Corn O'Brien, Green Beans, Green Beans Almandine,
Vegetable medley, German Blend

Choice of one salad: Tossed greens with dressing, mixed fresh fruit, coleslaw, soup, Caesar salad

14.45 person

THREE ENTRÉE BUFFET 15.45 person

ALL YOU CAN EAT BUFFET DINNER 16.25 person

Prime Rib and Baked Chicken One Trip Buffet Dinner

Slow Roasted Prime Rib carved and our famous baked chicken along with

Choice of one potato: Plover baked with sour cream, Mashed with gravy, Parsley buttered quartered

Choice of one vegetable: Carrots, Peas, Corn, Corn O'Brien, Green Beans, Green Beans Almandine,
Vegetable medley, German Blend

Choice of one salad: Tossed greens with dressing, mixed fresh fruit, coleslaw, soup, Caesar salad

23.95 person

ADD AN ADDITIONAL ENTRÉE 25.45 person

ALL YOU CAN EAT BUFFET 27.95 person

Hors d'oeuvres and Snacks

40 person servings

Hot Sausage and Cheese Puffs	47.99
Stuffed Mushroom Caps	50.99
Chicken Wings –BBQ, Mild, Hot	48.99
Meatballs –Swedish, Italian, BBQ	50.99
Hot Spinach Artichoke Dip with Baguettes	50.99
Potato Skins with sour cream	54.99
Cocktail Franks in BBQ sauce	48.99
Cheese and Sausage Tray with Crackers	52.99
Finger Sandwiches-Ham, Turkey, Roast Beef	53.99
Deviled Eggs – 48 halves	54.99
Vegetable Tray with Dill Dip	55.99
Fruit Tray – in season	67.99 (MVP)
Ham Roll ups with dill pickle	52.99
Shrimp Cocktail with cocktail sauce	79.99 (MVP)
Smoked Salmon pate with crackers	89.99 (MVP)
Potato Chips with French Onion Dip	27.99
Pretzels	24.99
Taco Chips with salsa	29.99
Gardetto's	29.99

PIZZA

16 inch cheese pizza 14.99 each

.50 each additional topping: pepperoni, sausage, ham, chicken, bacon, green peppers, mushrooms, onions, pineapple, black olives

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Dessert

Lemon Bars	13.95 per dozen
Brownies	13.95 per dozen
Assorted Cookies	8.95 per dozen
Homemade Apple Pie	1.99 slice / 10.99 pie
Homemade Cherry Pie	1.99 slice / 10.99 pie
Homemade Pumpkin Pie	1.99 slice / 10.99 pie
Dipped Strawberries	1.99 each

All prices are based on a minimum meal count of 20 people. If you have less than 20 people please contact us for a price quote.

All prices are subject to change, a notice will be given.

All prices shown above do not include 18% service charge or 5.5% sales tax. Please note that the service charge is taxable in the state of Wisconsin.

We are proud to serve only Wisconsin dairy products and locally grown vegetables and herbs. If you have any dietary needs please notify us. We will accommodate to any food allergies.

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All prices listed below are full service prices and include cups, ice, and drink wash with liquor purchase. Please note that a 18% service charge and 5.5% sales tax will be added to the final sponsored bar bill.

RAIL LIQUOR: \$59.00 per bottle / \$3.00 per drink

Brandy – Whiskey – Vodka – Gin – Rum –Cranberria – Cordial's – Lime Vodka – Amaretto – Peppermint Schnapps – Peach Schnapps – Triple Sec –Crème de Menthe – Sloe Gin –Blackberry Brandy – Other Liquors available upon request

CALL LIQUOR: \$69.00 per bottle / \$3.50 - \$4.50 per drink

Canadian Mist – Windsor – Seagram's 7 – Southern Comfort – Malibu – Jim Beam – J. Bavet – Korbel – Kessler's – Captain Morgan – Dr. McGillicuddy's - Other Liquors available upon request

TOP SHELF: \$79.00 per bottle / \$5.00 - \$7.00 per drink

Jack Daniel's – Jose Cuervo – Grey Goose – Tan query – Petron –Seagram's V/O –Canadian Club – Maker's Mark Bourbon – Other Liquors available upon request

DOMESTIC BEER: \$195.00 ½ barrel \$125.00 ¼ barrel

Miller Products – Budweiser Products –Point Special – Coor's Products – Pabst – Old Style

\$3.00 per bottle

SPECIALTY BEER AND MICROBREWS: \$235.00 ½ barrels \$175.00 ¼ barrel \$130.00 1/6 barrel

Point Amber – Spotted Cow – Fixed Gear – Heineken – Blue Moon – O'so – Clearwaters – Leinenkugels
Other Beer available upon request

\$4.00 per bottle

WINE: \$35.00 per bottle / \$4.00 per glass

White Zinfandel – Rhine –Cabernet –Merlot -Pinot Grigio – Lambrusco -Moscato–Other Wine available upon request, pricing may vary.

Wine Coolers available upon request \$4.00 per bottle

CHAMPAGNE: Spumonti \$20.00 per bottle Non-Alcoholic Champagne \$20.00 per bottle

SODA: \$1.50 per 12 oz. glass: Tap Soda: Coke, Diet Coke, Sprite, Mellow Yellow, Fanta, Root Beer, Sour

All prices are subject to change.