

LAMBEAU FIELD

Catering Menu



Breakfast



Continental Breakfast

EXECUTIVE BREAKFAST > \$10 per person

Seasonal Sliced Fruit & Berries
Petite Pastries
Assorted Granola Bars
Assorted Yogurts
Fresh Brewed Regular Coffee, Decaffeinated Coffee, Herbal Teas

SUNRISE BREAKFAST > \$14 per person

Seasonal Sliced Fruit & Berries
Petite Pastries
Individual Parfaits: Vanilla Yogurt, Granola, Berries
Assorted Bagels with Cream Cheese, Butter, Fruit Preserves
Apple & Orange Juices
Fresh Brewed Regular Coffee, Decaffeinated Coffee, Herbal Teas

GREEN & GOLD BREAKFAST > \$16 per person

Choice of: Egg & Cheese Croissant or Egg, Cheese & Sausage English Muffin
Build-Your-Own Parfait: Vanilla Yogurt, Granola, Berries
Petite Pastries
Assorted Granola Bars
Assorted Bagels with Cream Cheese, Butter, Fruit Preserves
Apple & Orange Juices
Fresh Brewed Regular Coffee, Decaffeinated Coffee, Herbal Teas



Breakfast Tables

FRESH START TABLE > \$17 per person

Seasonal Sliced Fruit & Berries
Petite Pastries
Country Fresh Scrambled Eggs, Shredded Cheddar Cheese, Chives
Patrick Cudahy Bacon & Sausage
Potatoes O'Brien
Apple & Orange Juices
Fresh Brewed Regular Coffee, Decaffeinated Coffee, Herbal Teas

FARMHOUSE TABLE > \$20 per person

Seasonal Sliced Fruit & Berries
Cinnamon Rolls or Bagels with Cream Cheese, Butter, Fruit Preserves
Country Fresh Scrambled Eggs, Shredded Cheddar Cheese, Chives
Patrick Cudahy Bacon & Sausage
Potatoes O'Brien
Choice of: Pancakes or French Toast; Maple Syrup, Whipped Cream, Berry Compote
Apple & Orange Juices
Fresh Brewed Regular Coffee, Decaffeinated Coffee, Herbal Teas

ACTION BRUNCH > \$29 per person

Omelet Station*
Breakfast Potato Station*
Breakfast Carvery Station* – Choice of: Smoked Ham or Fried Turkey
Build-Your-Own Parfait Station: Vanilla Yogurt, Granola, Berries
Petite Pastries
Apple & Orange Juices
Fresh Brewed Regular Coffee, Decaffeinated Coffee, Herbal Teas
\$75 Chef Charge per Chef Required. We Require Two (2) Chefs for Every 75 Guaranteed Guests.

**Please See Page 4 for Station Descriptions*



Breakfast Table Enhancements

Selections Below May Be Added as an Enhancement to any Breakfast Table

OMELET STATION > \$7 per person

Country Fresh Egg Omelets Cooked to Order with a Variety of Fillings & Toppings Including: Goat Cheese, Cheddar Cheese, Swiss Cheese, Spinach, Mushrooms, Red Onions, Jalapeños, Peppers, Tomatoes, Ham, Patrick Cudahy Bacon, Sausage

\$75 Chef Charge per Chef Required. We Require One (1) Chef per 75 Guests.

BREAKFAST POTATO STATION > \$5 per person

Potatoes, Sautéed Onions & Peppers, Cheddar Cheese, Ketchup, Hot Sauce, Salsa, Sour Cream

BREAKFAST CARVERY

Smoked Country Ham or Fried Turkey
\$8 per person

Prime Rib
\$10 per person

Roasted Tenderloin
\$12 per person

CONDIMENTS

Ham or Turkey: Herb Mayonnaise, Cranberry Orange Relish, Honey Mustard

Prime Rib or Roasted Tenderloin: Au Jus or Horseradish Cream

\$75 Chef Charge per Station Required. Chef Staffing Based on One (1) Chef per 75 Guests.

BUILD-YOUR-OWN PARFAIT STATION > \$5 per person

Vanilla Yogurt, Granola, Berries

THE ULTIMATE OATMEAL BAR

Rolled Oats
\$45 per skillet

Steel Cut Oats
\$55 per skillet

Slivered Almonds, Brown Sugar & Raisins with Milk
Serves Approximately 25 Guests



Morning Break Selections

BAKERY BY THE DOZEN

Assorted Donuts	\$38
Petite Danishes	\$20
Petite Muffins	\$20
Croissants <i>With Butter, Assorted Fruit Preserves</i>	\$39
Assorted Bagels <i>With Cream Cheese, Butter, Fruit Preserves</i>	\$32
Fresh Baked Jumbo Cookies	\$38
Regular Cookies	\$22
Assorted Brownies	\$38
Lemon Bars	\$38

SNACKS

Whole Fresh Fruit	\$22 dozen
Assorted Granola Bars	\$26 dozen
Sliced Fruit, Berries, Yogurt Dip	\$6 per person
Individual Yogurts	\$3 each
Assorted Greek Yogurts	\$4.50 each
Yogurt Parfait <i>Vanilla Yogurt, Granola, Berries</i>	\$5 each
Minute Maid Fruit Juices <i>Apple or Orange Juice</i>	\$3 10 oz. bottle

CROISSANT BREAKFAST SANDWICHES > \$50 per dozen

Egg & Cheese Croissant // Patrick Cudahy Bacon, Egg & Cheese Croissant

ENGLISH MUFFIN BREAKFAST SANDWICHES > \$50 per dozen

Egg & Cheese English Muffin // Patrick Cudahy Bacon, Egg & Cheese English Muffin



Plated Breakfast

All Plated Breakfast Selections are served with: Apple or Orange Juice, Breakfast Pastries, Butter, Fruit Preserves, Fresh Seasonal Fruit Cup, Fresh Brewed Regular Coffee, Decaffeinated Coffee, Herbal Teas

COUNTRY FRESH SCRAMBLED EGGS > \$16 per person

Potatoes O'Brien & Patrick Cudahy Bacon or Sausage Links

BACON, SPINACH & FETA QUICHE > \$16 per person

Potatoes O'Brien & Roasted Vegetables

SUN-DRIED TOMATO, FETA & SPINACH FRITTATA (GF) > \$16 per person

Potatoes O'Brien & Roasted Vegetables

CINNAMON VANILLA FRENCH TOAST & EGGS > \$17 per person

Cinnamon Vanilla Soaked Brioche French Toast, Berries, Maple Syrup, Whipped Butter, Farmhouse Scrambled Eggs. Choice of: Patrick Cudahy Bacon or Sausage Links

STEAK & EGGS > \$25 per person

Tenderloin Filet, Country Fresh Scrambled Eggs, Smoked Cheddar Cheese, Broiled Tomato, Potatoes O'Brien

AVAILABLE ON REQUEST

Substitute Egg Beaters > Add \$2 per person

Mushrooms & Onions > Add \$2 per person

Substitute Turkey Bacon or Turkey Sausage > Add \$3 per person

Yogurt Parfait > Add \$5 per person

Vanilla Yogurt, Granola, Berries

Cage-Free Eggs > Add \$2 per person



Breaks & Beverages



One-Hour Specialty Theme Breaks

SPA > \$12 per person

Individual Seasonal Fruit & Berry Salads, Assorted Yogurts,
Granola Bars, Assorted Fruit Juices

STADIUM PICNIC > \$11 per person

Mini Johnsonville Brats, Kettle Chips, Kemps French Onion Dip, Ketchup, Mustard, Onions,
Buns, Jumbo Assorted Cookies, Lemonade, Iced Tea

COOKIES & MILK > \$10 per person

Fresh Baked Jumbo Cookies, Served with Kemps 2% & Chocolate Milk
Choice of: Oatmeal Raisin, Chocolate Chip, Sugar, Snickerdoodle & Peanut Butter

TIME OUT > \$12 per person

Fruit & Cheese Platter, Spinach Artichoke Dip, Frito-Lay® Tortilla Chips,
Fresh Baked Jumbo Chocolate Chip Cookies

FIESTA > \$13 per person

Black Bean & Cheese Quesadillas, Chicken Taquitos, Frito-Lay® Tortilla Chips
Chile Con Queso Dip, Salsa, Pico de Gallo, Sour Cream



Beverages

HALF-DAY SERVICE > \$10 per person

Fresh Brewed Regular Coffee, Decaffeinated Coffee, Herbal Teas, Coca-Cola Products, Nicolet Bottled Water

ALL-DAY SERVICE > \$16 per person

Fresh Brewed Regular Coffee, Decaffeinated Coffee, Herbal Teas, Coca-Cola Products, Nicolet Bottled Water

**REGULAR COFFEE &
DECAFFEINATED COFFEE** > \$39 gallon
Kemps Creamer, Sugar, Sugar Substitute

HERBAL TEAS > \$2 bag

HOT CHOCOLATE > \$30 gallon

HOT APPLE CIDER > \$30 gallon

**FRESH BREWED ICED
TEA, LEMONADE
OR FRUIT PUNCH** > \$30 gallon

COCA-COLA PRODUCTS > \$3 can

COCONUT WATER > \$5 each

NICOLET BOTTLED WATER > \$3 20 oz. bottle

MINUTE MAID FRUIT JUICES > \$3 10 oz. bottle
Apple, Orange or Cranberry

KEMPS MILK CHUGS > \$3 each
Chocolate, Skim or 2%

VANILLA SOY MILK > \$4 each

KEURIG COFFEE STATION > \$4 k-cup
Available for Groups of 20 or Less

PERRIER SPARKLING WATER > \$5 each

GOURMET COFFEE STATION > \$55 gallon

Please Ask your Coordinator for Available Flavors

Served with White and Dark Chocolate Shavings, Sugar Cubes & Flavored Creamers

Add Souvenir Packers Travel Mugs > \$6 each



Lunch



Cold Plated Lunch

Includes: Fresh Seasonal Fruit, Chef's Choice of Pasta or Potato Salad, Fresh Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea

CHICKEN SALAD CROISSANT > \$18 per person

Cranberry Pecan Chicken Salad, Field Greens, Fresh Croissant

TURKEY SANDWICH > \$18 per person

Kretschmar Smoked Turkey, Cranberry Chutney, Sargento Provolone, Field Greens, Herb Aioli, Ciabatta

ITALIAN ROLL > \$18 per person

Genoa Salami, Capicola, Sun-Dried Tomato Tapenade, Field Greens, Fresh Basil, Herb Aioli, Sargento Provolone, Focaccia Roll

ROAST BEEF PRETZEL ROLL > \$18 per person

Shaved Roast Beef, Caramelized Onion, Horseradish Aioli, Sargento Provolone, Sliced Pickle, Field Greens, Pretzel Roll

SUGAR-CURED HAM PRETZEL ROLL > \$18 per person

Kretschmar Sliced Ham, Sargento Sharp Cheddar, Red Onion Relish, Field Greens, Herb Aioli, Pretzel Roll

PORTOBELLO MUSHROOM ROLL > \$17 per person

Grilled Balsamic Portobello, Herb Cream Cheese, Sliced Cucumber, Tomato, Field Greens, Focaccia Roll

CHICKEN CAESAR WRAP > \$17 per person

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

TURKEY BACON WRAP > \$17 per person

Kretschmar Smoked Turkey, Patrick Cudahy Bacon, Herb Aioli, Field Greens, Tomato, Tortilla Wrap

HUMMUS WRAP > \$17 per person

Lemon Hummus, Sliced Cucumber, Diced Kalamata Olive, Tomato, Tortilla Wrap



Boxed Lunch

ATRIUM BOXED LUNCH > \$18 per person

Includes: One Sandwich or Wrap (from Cold Plated Lunch, page 11), Frito-Lay® Potato Chips, Fresh Whole Fruit, Chef's Choice of Pasta or Potato Salad, Jumbo Cookie, Ketchup, Mustard, Secret Stadium Sauce

1 – 50 GUESTS RECEIVE ONE (1) SANDWICH CHOICE

51 – 99 GUESTS RECEIVE TWO (2) SANDWICH CHOICES

100+ GUESTS RECEIVE THREE (3) SANDWICH CHOICES

BEVERAGES

Coca-Cola Products	\$3 can
Nicolet Bottled Water	\$3 20 oz. bottle
Kemps Milk Chugs <i>Chocolate, Skim or 2%</i>	\$3 each
Perrier Sparkling Water	\$5 each
Minute Maid Fruit Juices <i>Apple, Orange or Cranberry</i>	\$3 10 oz. bottle
Coconut Water	\$5 each
Fresh Brewed Iced Tea, Lemonade or Fruit Punch	\$30 gallon
Vanilla Soy Milk	\$4 each
Regular or Decaffeinated Coffee	\$39 gallon



Two-Course Plated Lunch

Includes: Choice of Salad, Fresh Baked Rolls & Butter, Chef's Choice Vegetable, Fresh Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea

Salad Course

GARDEN SALAD

Romaine, Tomatoes, Cucumbers, Peppers, Carrots, Ranch & Balsamic Vinaigrette Dressings

CAPRESE SALAD > \$2 additional charge per person

Mixed Greens, Marinated Tomatoes, Fresh Mozzarella, Shredded Basil, Balsamic Glaze, Balsamic Vinaigrette Dressing

TUNDRA SALAD > \$2 additional charge per person

Mixed Greens, Candied Pecans, Blue Cheese Crumbles, Dried Cranberries, Balsamic Vinaigrette Dressing

Entrée Course

CHICKEN FORESTIERE > \$22 per person

Herb Chicken Breast, Wild Mushroom Ragout, Yukon Gold Whipped Potatoes

LEMON ROSEMARY CHICKEN (GF) > \$23 per person

Lemon Rosemary Chicken Breast, Sun-Dried Tomato Velouté, Yukon Gold Whipped Potatoes

SEARED SALMON (GF) > \$26 per person

Lemon Herb Velouté, Wild Rice Cranberry Pilaf

ROSEMARY PORK TENDERLOIN (GF) > \$27 per person

Pork Tenderloin Medallions, Garlic Rosemary Demi-Glace, Yukon Gold Whipped Potatoes

ORECCHIETTE PASTA > \$20 per person

Orecchiette, Sautéed Vegetables, Tomato Basil Sauce, Toasted Breadcrumbs

Available Vegetarian or Vegan



Desserts

Desserts May Be Paired with any Plated Lunch Option

CHOCOLATE CAKE > \$4 per person

Layers of Moist Chocolate Cake, Berry Garnish

RED VELVET CAKE > \$4 per person

Layers of Red Velvet Cake, Cream Cheese Frosting

CHEESECAKE > \$5 per person

Silky Vanilla Bean & Berries

CARROT CAKE > \$4 per person

Layered with Cream Cheese Frosting & Nuts

SALTED CARAMEL CHEESECAKE > \$6 per person

Caramel-Laced Cheesecake

BERRIES & CRÈME (GF) > \$6 per person

Fresh Seasonal Berries, House-Made Whipped Cream



Lunch Tables



Lunch Tables

Includes: Fresh Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea

Lambeau Field Picnic Table

TWO SANDWICH CHOICES > \$23 per person

THREE SANDWICH CHOICES > \$29 per person

SANDWICH SELECTION

Served with Potato Chips

Chicken Caesar Wrap

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

Turkey Bacon Wrap

Kretschmar Smoked Turkey, Patrick Cudahy Bacon, Herb Aioli, Field Greens, Tomato, Tortilla Wrap

Hummus Wrap

Lemon Hummus, Sliced Cucumber, Diced Kalamata Olive, Tomato, Tortilla Wrap

Portobello Focaccia Roll

Grilled Balsamic Portobello, Herb Cream Cheese, Sliced Cucumber, Tomato, Mixed Greens, Focaccia Roll

Roast Beef Pretzel Roll

Shaved Roast Beef, Caramelized Onion, Horseradish Aioli, Sargento Provolone, Sliced Pickle, Field Greens, Pretzel Roll

Italian Focaccia Roll

Genoa Salami, Capicola, Sun-Dried Tomato Tapenade, Field Greens, Fresh Basil, Herb Aioli, Sargento Provolone, Focaccia Roll

Turkey Ciabatta

Kretschmar Smoked Turkey, Cranberry Chutney, Sargento Provolone, Field Greens, Herb Aioli, Ciabatta

Chicken Salad Croissant

Cranberry Pecan Chicken Salad, Field Greens, Fresh Croissant

Sugar-Cured Ham Pretzel Roll

Kretschmar Sliced Ham, Sargento Sharp Cheddar, Red Onion Relish, Field Greens, Herb Aioli, Pretzel Roll

GREEN SELECTIONS

(CHOICE OF ONE)

Served with Balsamic Vinaigrette and Ranch Dressing

Garden Salad

Romaine, Tomato, Cucumber, Peppers, Carrots

Tundra Salad

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

COLD SELECTION

(CHOICE OF ONE)

Pasta Salad

Potato Salad (GF)

DESSERT

Chef's Choice Dessert or Fresh Baked Jumbo Cookies

SOUP > add \$4 per person, per choice

Chicken Tortilla, Loaded Baked Potato, Tomato Bisque, Chicken Noodle



Lunch Tables

Includes: Fresh Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea

BACKYARD BBQ TABLE > \$26 per person

- Potato Salad**
- Coleslaw**
- Hickory-Smoked Baked Beans**
- Seasonal Roasted Vegetables**
- Yukon Gold Whipped Potatoes**
- BBQ Chicken**
- BBQ Pulled Pork**
- Hawaiian Rolls**
- Chef's Choice Dessert or Fresh Baked Jumbo Cookies**

THE STEAKHOUSE TABLE > \$31 per person

- Fresh Baked Rolls & Butter**
- Garden Salad**
Romaine, Tomato, Cucumber, Peppers, Carrots, Ranch, Balsamic Vinaigrette Dressing
- Seasonal Roasted Vegetables**
- Loaded Mashed Potatoes**
Patrick Cudahy Bacon, Sargento Cheddar, Scallions
- Sliced New York Strip**
Mushroom Demi-Glace
- French Cut Roasted Lemon-Garlic Chicken**
With Natural Jus
- Chef's Choice Dessert or Fresh Baked Jumbo Cookies**

TRAINING CAMP TABLE > \$23 per person

- Potato Salad**
- Coleslaw**
- Hickory-Smoked Baked Beans**
- Potato Chips**
- Johnsonville Bratwurst**
Buns, Sauerkraut, Beer Brat Mustard, Ketchup, Mustard, Warm Secret Stadium Sauce
- Festy Burgers**
Leaf Lettuce, Sliced Tomatoes & Onions, Sargento Cheese, Pickle Spears, Mayonnaise, Buns, Mustard, Ketchup
- Chef's Choice Dessert or Fresh Baked Jumbo Cookies**



Lunch Tables

GREEN BAY BROASTED CHICKEN > \$25 per person

- Broasted Chicken**
- Coleslaw**
- Yukon Gold Whipped Potatoes**
- Seasonal Roasted Vegetables**
- Fresh Baked Rolls & Butter**
- Chef's Choice Dessert or Fresh Baked Jumbo Cookies**

TASTE OF ITALY > \$24 per person

- Garden Salad**
Romaine, Tomato, Cucumber, Peppers, Carrot, Balsamic Vinaigrette, Ranch
- Garlic Bread**
- Antipasto Board**
Marinated Olives, Roasted Red Peppers, Pepperoncini Peppers, Italian Cured Meats, Fresh Mozzarella, Assorted Cheeses, Lahvosh, Crackers, Crostini
- Chef's Artisan Sicilian Pasta Bake**
Chef's Choice Pasta, Tomato Basil Marinara, Meatballs, Sargento Cheese
- Chef's Artisan Chicken Pasta Bake**
Chef's Choice Pasta, Chicken, Alfredo, Roasted Vegetables, Sargento Cheese,
- Red Pepper Flakes & Grated Parmesan Cheese**
- Chef's Choice Dessert**

Lunch Table Enhancements

SOUP > \$4 per person, per choice

- Chicken Tortilla**
- Loaded Baked Potato**
- Tomato Bisque**
- Chicken Noodle**



Reception



Cold Reception Boards

All Cold Reception Boards Serve Approximately 50 Guests

ARTISAN CHEESE & CHARCUTERIE > \$300 per board

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

ANTIPASTO > \$300 per board

Marinated Olives, Roasted Red Peppers, Pepperoncini Peppers, Italian Cured Meats
Fresh Mozzarella, Assorted Cheeses, Lahvosh, Crackers, Crostini

ARTISAN CHEESE & BERRY > \$250 per board

Assorted Fine Cheeses, Seasonal Fresh Berries, Grapes, Gourmet Crackers, Lahvosh, Crostini

CRUDITÉ > \$250 per board

Assortment of Fresh Cut Seasonal Vegetables with Ranch Dip

SMOKED SALMON > \$275 per board

Smoked In-House, Chopped Egg, Red Onion, Capers & Other Traditional Toppings, Crackers, Lahvosh, Crostini

FRUIT & BERRY > \$275 per board

Seasonal Sliced Fresh Fruits, Berries, Yogurt Dip

SHRIMP COCKTAIL > \$350 per board

100 Jumbo Shrimp, Cocktail Sauce & Lemon Wedges

BRUSCHETTA > \$225 per order

Tomatoes, Olives, Garlic, Goat Cheese, Balsamic & Pesto



Hot Reception Boards

All Hot Reception Boards Serve Approximately 50 Guests

BAKED BRIE WHEEL > \$100 per wheel

Baked Brie in Puff Pastry, Caramelized Apples, French Bread, Grapes, Berries

BUILD-YOUR-OWN BEEF SLAMMERS > \$225 per 50 pieces

Mini Festy Burgers, Buns, Lettuce, Tomato, Onion, Ketchup, Mustard, Secret Stadium Sauce

SPINACH & ARTICHOKE DIP > \$200 per order

Frito-Lay® Tortilla Chips, Celery, Carrots

MINI BRATS > \$200 per 50 pieces

Mini Johnsonville Brats, Buns, Sauerkraut, Beer Brat Mustard, Ketchup, Mustard, Secret Stadium Sauce

BUFFALO CHICKEN DIP > \$200 per order

Buffalo Chicken Dip, Frito-Lay® Tortilla Chips, Celery

PULLED PORK SLIDERS > \$200 per order

BBQ Pulled Pork, Hawaiian Rolls



Cold Reception Hors d'oeuvres

Each Order Contains 50 Pieces

BEEF, CHICKEN & PORK

Prosciutto & Basil Wrapped Fresh Mozzarella	\$140 per order
Assorted Gougères	\$160 per order
Tenderloin Bites, Blue Cheese Cream, Petite Pretzel Roll, Pickled Red Onion, Horseradish Cream	\$195 per order
Cranberry Pecan Chicken Salad Tartlets	\$160 per order
Caprese Skewers, Salami with Balsamic Glaze	\$155 per order
Classic Deviled Eggs	\$125 per order

VEGETARIAN

Goat Cheese, Pine Nut, Sun-Dried Tomato Tartlets	\$135 per order
Vietnamese Spring Rolls, Mae Ploy Dipping Sauce	\$125 per order
Caprese Skewers with Balsamic Glaze	\$145 per order
Antipasto Skewers, Olives, Artichokes, Fresh Mozzarella, Tomatoes	\$165 per order

SEAFOOD

Thai Crab Salad Spoons	\$195 per order
Mini Lobster Rolls	\$225 per order
Ahi Tuna Tartare Spoon with Lemon Olive Oil, Capers, Basil	\$200 per order
Shrimp Ceviche Shooters	\$225 per order

CONFECTIONS

Bite-Size Desserts	\$150 per order
Assorted Mini Mousse Shooters	\$125 per order
Chocolate-Dipped Strawberries	\$145 per order
Assorted Mini Parfaits	\$150 per order

PASSED COLD HORS D'OEUVRES > \$35 per server

90-Minute Service Recommended



Hot Reception Hors d'oeuvres

Each Order Contains 50 Pieces

VEGETARIAN

Assorted Mini Quiches	\$145 per order
Sargento Mini Grilled Cheese	\$130 per order
Toasted Cheese Ravioli with Marinara Sauce	\$135 per order
Vegetable Spring Roll with Ginger Soy Sauce	\$140 per order
Wild Mushroom & Parmesan Tartlets	\$145 per order
Individual Pack 'N Cheese	\$160 per order

CHICKEN

Chili Lime Chicken Skewers with Sriracha Aioli	\$150 per order
Buffalo Style Chicken Wings with Blue Cheese, Celery, Carrots	\$135 per order
BBQ Style Chicken Wings with Ranch, Celery, Carrots	\$135 per order
Lemon Herb Chicken Skewer with Chili Sauce	\$135 per order
Chicken & Black Bean Quesadilla Rolls	\$135 per order
Chicken Pot Stickers with Wasabi Soy Sauce	\$135 per order

PORK & BEEF

Sausage & Cheese-Stuffed Mushrooms	\$145 per order
Pork Pot Stickers with Wasabi Soy Sauce	\$135 per order
Swedish Meatballs	\$125 per order
BBQ Meatballs	\$125 per order
Garlic Beef Brochettes with Chimichurri Dipping Sauce	\$175 per order
Patrick Cudahy Bacon-Wrapped Water Chestnuts	\$150 per order

SEAFOOD

Coconut Shrimp with Mae Ploy Sauce	\$160 per order
Crab-Stuffed Mushroom Caps	\$175 per order
Mini Crab Cakes, Creole Remoulade	\$175 per order
Prosciutto-Wrapped Shrimp in Garlic Herb Butter	\$225 per order

PASSED HOT HORS D'OEUVRES > \$35 per server

90-Minute Service Recommended



Reception Tables

Items on this Page are Recommended to be Paired with Items on Page 25 & 26 to Create Your Own Reception Table.

90-Minute Service Time Recommended.

COMFORT FOOD > \$16 per person

Mini Grilled Sargento Cheese, Pack 'N Cheese, Tomato Soup Shooters, Mini Chicken Pot Pie, Mashed Potatoes, Assorted Toppings

PACK 'N CHEESE MADNESS > \$16 per person

Baked Pack 'N Cheese
Toppings: Buffalo Chicken, Blue Cheese Crumbles, Patrick Cudahy Bacon Crumbles, Sriracha, Tabasco

STADIUM FARE > \$14 per person

BBQ Pulled Pork with Hawaiian Rolls, Mini Hebrew National Hot Dogs, Mini Johnsonville Brats, Buns, Ketchup, Mustard, Secret Stadium Sauce, Frito-Lay® Potato Chips, Kemps French Onion Dip

SEAFOOD BAR > \$25 per person

House-Smoked Salmon with Accompaniments, Jumbo Shrimp, Cocktail Sauce, Lemon Wedges, Sesame-Crusted Ahi Tuna with Pickled Ginger, Wasabi

FIESTA > \$16 per person

Flour Tortillas, Frito-Lay® Tortilla Chips, Shredded Chicken, Taco Beef, Nacho Cheese, Salsa, Sour Cream, Jalapeños, Lettuce, Diced Tomatoes, Black Olives

MASHED POTATO BAR > \$8 per person

Yukon Gold Mashed Potatoes & Maple Whipped Sweet Potatoes, Sargento Cheddar Cheese, Crumbled Patrick Cudahy Bacon, Sour Cream, Scallions, Brown Sugar, Mini Marshmallows

DIPS & SPREADS > \$10 per person

Build Your Own Tomato Garlic Bruschetta, Hummus with Crudité, Warm Spinach Artichoke Dip, Frito-Lay® Tortilla Chips



Dessert Tables

90-Minute Service Time Recommended

CHEESECAKE BAR > \$12 per person

Assorted Cheesecake, Strawberry Sauce, Chocolate Sauce,
Assorted Crushed Nuts, Chocolate Chips, Whipped Cream

FROZEN TUNDRA BAR > \$10 per person

Kemps Ice Cream, Fresh Fruit, Nuts, Hot Fudge, Fresh Whipped Cream, Sprinkles,
Assorted Other Toppings

\$75 Attendant Fee Required. One (1) Attendant Per 75 Guests Required

PETITE DESSERT STATION > \$15 per person

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

Add Fresh Brewed Regular & Decaffeinated Coffee to any Dessert Station > \$2 per person

Coffee Station

REGULAR & DECAFFEINATED > \$39 gallon

Kemps Creamer, Sugar, Sugar Substitute

GOURMET COFFEE STATION > \$55 gallon

Please ask your Coordinator for available flavors

Served with White & Dark Chocolate Shavings, Sugar Cubes & Flavored Creamers

Add Souvenir Packers Travel Mugs > \$6 each



Butcher Block

90-Minute Service Time Recommended

Beef

Includes: Caramelized Onions, Au Jus, Horseradish Cream, Fresh Baked Rolls & Butter

STEAMSHIP ROUND OF BEEF > \$8 per person

Minimum 130 Guests

PRIME RIB OF BEEF > \$14 per person

Minimum 25 Guests

ROASTED TENDERLOIN > \$19 per person

Minimum 15 Guests

Poultry

Includes: Cranberry Chutney, Fresh Baked Rolls & Butter

ROASTED TURKEY BREAST > \$9 per person

Minimum 15 Guests

Pork

Includes: Fresh Baked Rolls & Butter

GLAZED HAM > \$7 per person

Assorted Mustards & Dilled Gherkins

Minimum 40 Guests

BOURBON MARINATED PORK LOIN > \$12 per person

Jack Daniel's Barbecue Sauce & Dijon Mustard

Minimum 15 Guests

BONE-IN PORK STEAMSHIP > \$7 per person

Dijon Mustard, BBQ Sauce, Dilled Gherkins

Minimum 40 Guests

Additional \$75 per Chef Required. One (1) Chef per 100 Guests Required.



Dinner



Two-Course Plated Dinner

Includes: Choice of Salad, Fresh Baked Rolls & Butter, Chef's Choice Vegetable, Fresh Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea

Salads

GARDEN SALAD

Romaine, Tomatoes, Cucumbers, Peppers, Carrots, Ranch & Balsamic Vinaigrette Dressings

CAPRESE SALAD > \$2 additional charge per person

Mixed Greens, Marinated Tomatoes, Fresh Mozzarella, Shredded Basil, Balsamic Glaze, Balsamic Vinaigrette Dressing

TUNDRA SALAD > \$2 additional charge per person

Mixed Greens, Candied Pecans, Blue Cheese Crumbles, Dried Cranberries, Balsamic Vinaigrette Dressing

Chicken Entrées

LEMON ROSEMARY CHICKEN (GF) > \$25 per person

French Cut Chicken Breast with Lemon Rosemary Au Jus, Parmesan-Herb Roasted Potatoes

BRUSCHETTA CHICKEN > \$26 per person

Herb Seared French Cut Chicken Breast, Garlic Provolone Breadcrumbs, Sun-Dried Tomato Velouté, Garlic Whipped Yukon Gold Potatoes

PECAN-CRUSTED CHICKEN (GF) > \$28 per person

Pecan-Crusted Chicken Breast, Fontina Cream Sauce, Garlic Whipped Yukon Gold Potatoes

CHICKEN MARSALA (GF) > \$27 per person

Pan-Seared Chicken Breast, Mushroom, Marsala Wine, Roasted Yukon Gold Potatoes



Two-Course Plated Dinner

Beef Entrées

GRILLED MANHATTAN STRIP > \$36 per person

Grilled Manhattan Cut Strip Loin, Mushroom Demi-Glace, Garlic Whipped Yukon Gold Potatoes

FILET > \$44 per person

Hand-Cut 8 oz. Filet of Beef, Cognac Demi-Glace, Garlic Whipped Yukon Gold Potatoes

Fish & Seafood Entrées

SEARED SALMON > \$36 per person

Seared Salmon Filet, Lime Cream Sauce, Pineapple Salsa, Wild Rice Pilaf

BAKED LAKE WALLEYE > \$40 per person

Parmesan-Crusted Walleye with Herb Cream Sauce, Garlic Roasted Potatoes

CRAB CAKE > \$39 per person

House-Made Lump Crab Cake, Lemon Caper Butter Sauce, Orzo Pilaf

MAHI-MAHI > \$36 per person

Almond-Crusted Mahi-Mahi with Ginger Mustard Sauce, Wild Rice Pilaf

VODKA TILAPIA > \$30 per person

Seared Tilapia Filet, Tomato Vodka Sauce, Garlic Peppercorn Wild Rice

Vegetarian or Vegan Entrées

QUINOA & PARMESAN STUFFED PEPPER > \$26 per person

Quinoa & Vegetable-Stuffed Red Bell Pepper, Tomato Cream, Parmesan Cheese

Available Vegan or Vegetarian

PORTOBELLO MUSHROOM > \$25 per person

Portobello Mushrooms, Layered Grilled Vegetables & Cheese, Rice Pilaf, Red Pepper Coulis

Available Vegan or Vegetarian

WILD MUSHROOM RAVIOLI > \$27 per person

Wild Mushroom-Filled Pasta, Sautéed Vegetables & Baby Spinach, Parmesan Cream Sauce

Vegetarian Only



Two-Course Plated Dinner

Duo Plates

Includes: Choice of Salad, Fresh Baked Rolls & Butter, Fresh Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea

Salads

GARDEN SALAD

Romaine, Tomatoes, Cucumbers, Peppers, Carrots, Ranch & Balsamic Vinaigrette Dressings

CAPRESE SALAD > \$2 additional charge per person

Mixed Greens, Marinated Tomatoes, Fresh Mozzarella, Shredded Basil, Balsamic Glaze
Balsamic Vinaigrette Dressing

TUNDRA SALAD > \$2 additional charge per person

Mixed Greens, Candied Pecans, Blue Cheese Crumbles, Dried Cranberries,
Balsamic Vinaigrette Dressing

Entrées

4 oz. Black Angus Filet Topped with Your Choice of Cognac Demi-Glace, Blue Cheese Crust, or Sautéed Mushroom Demi-Glace, Chef's Choice Seasonal Vegetable

PECAN-CRUSTED CHICKEN & CHOICE FILET > \$36 per person

Pecan-Crusted Chicken Breast, Fontina Cream Sauce, Wild Rice

SEARED SALMON & CHOICE FILET (GF) > \$40 per person

Lemon Herb Velouté, Wild Rice Pilaf

PROSCIUTTO-WRAPPED JUMBO SHRIMP & CHOICE FILET (GF) > \$45 per person

Garlic Whipped Yukon Gold Potatoes

LEMON ROSEMARY CHICKEN BREAST & CHOICE FILET (GF) > \$35 per person

Lemon Rosemary Au Jus, Parmesan Roasted Yukon Gold Potatoes

CRAB CAKE & CHOICE FILET > \$49 per person

Lemon Caper Butter Sauce, Orzo Pilaf



Desserts

Desserts May Be Paired with any Plated Dinner Option

CHOCOLATE CAKE > \$4 per person

Layers of Moist Chocolate Cake, Berry Garnish

RED VELVET CAKE > \$4 per person

Layers of Red Velvet Cake, Cream Cheese Frosting

CHEESECAKE > \$5 per person

Silky Vanilla Bean & Berries

CARROT CAKE > \$4 per person

Layered with Cream Cheese Frosting & Nuts

SALTED CARAMEL CHEESECAKE > \$6 per person

Caramel-Laced Cheesecake

BERRIES & CRÈME (GF) > \$6 per person

Fresh Seasonal Berries, House-Made Whipped Cream



Dinner Tables

Includes: Chef's Choice Seasonal Hot Vegetable, Fresh Baked Rolls & Butter, Fresh Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea

Create Your Own

TWO ENTRÉE OPTION > \$39 per person

THREE ENTRÉE OPTION > \$45 per person

GREENS SELECTION

(CHOICE OF ONE)

*Served with Balsamic Vinaigrette,
Ranch Dressing*

Garden Salad

Romaine, Tomatoes, Cucumbers, Peppers,
Carrots

Caprese Salad

Mixed Greens, Marinated Tomatoes, Fresh
Mozzarella, Shredded Basil, Balsamic Glaze

Tundra Salad

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

COLD SELECTION

(CHOICE OF ONE)

Potato Salad (GF)

Coleslaw (GF)

Seasonal Fresh Fruit Salad (GF)

Pasta Salad

Vegetable Orzo Salad

Quinoa Salad (GF)

CHEF'S CHOICE DESSERT

HOT SELECTION

(CHOICE OF ONE)

Maple-Infused Whipped Sweet Potatoes (GF)

Pack 'N Cheese

Herb Roasted Yukon Gold Potatoes (GF)

Garlic Whipped Potatoes (GF)

Wild Rice & Cranberry Pilaf (GF)

Hickory-Smoked Baked Beans

HOT ENTRÉE SELECTION

(CHOICE OF TWO OR THREE)

Lemon Rosemary Chicken,

Sun-Dried Tomato Velouté (GF)

Chicken Forestiere,

Mushroom Ragout

BBQ Pulled Pork

With Hawaiian Rolls

Herb Roasted Pork Loin,

Garlic Roasted Demi-Glace (GF)

Seared Salmon,

Lemon Cream Velouté (GF)

Grilled Johnsonville Brats,

Buns, Sauerkraut, Beer Brat Mustard,
Ketchup, Mustard, Secret Stadium Sauce

Carved New York Strip Loin,

Mushroom Demi-Glace (GF)

Chef's Choice Pasta Bake

Broasted Chicken



Dinner Tables

Includes: Fresh Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea

TAILGATE DINNER TABLE > \$34 per person

Potato Salad

Frito-Lay® Potato Chips

Coleslaw

Hickory-Smoked Baked Beans

Johnsonville Bratwurst

Buns, Sauerkraut, Beer Brat Mustard, Ketchup, Mustard,
Warm Secret Stadium Sauce

Festy Burgers

Buns, Leaf Lettuce, Sliced Tomatoes & Onions, Sargento Cheese,
Pickle Spears, Mayonnaise, Mustard, Ketchup

BBQ Chicken Breast

Chef's Choice Dessert or Fresh Baked Jumbo Cookies

STEAK IN THE GAME TABLE > \$45 per person

Fresh Baked Rolls & Butter

Garden Salad

Romaine, Tomato, Cucumber, Peppers, Carrots, Ranch,
Balsamic Vinaigrette Dressing

Petite Corn on the Cob

Garlic Whipped Potatoes

Carved New York Strip

Mushroom Demi-Glace

Herb Roasted Pork Loin

Garlic Roasted Demi-Glace

Lemon Rosemary Chicken

Sun-Dried Tomato Velouté

Chef's Choice Dessert



From the Bar



Beverages À La Carte

SPIRITS

Hosted Bar > \$6 per drink // Cash Bar > \$7 per drink

Vodka

Door County, New Amsterdam

Gin

Door County

Scotch Blended

Johnnie Walker Red Label

Whisky

Crown Royal, Canadian Club

Bourbon

Jim Beam

Rum

Captain Morgan Original Spiced,
Malibu Coconut, Bacardi Superior

Liqueur

Southern Comfort

Brandy

Korbelt

Tequila

Camarena Silver

CORDIALS

Hosted Bar > \$7 per drink // Cash Bar > \$8 per drink

Baileys Irish Cream, Disaronno Amaretto,
Kahlúa, RumChata

HOUSE WINE

Hosted Bar > \$6 per drink // Cash Bar > \$7 per drink

Chardonnay, Cabernet Sauvignon, Merlot,
Moscato, Pinot Grigio

DOMESTIC BEERS

Hosted Bar > \$5 per drink // Cash Bar > \$6 per drink

Miller Lite, Miller High Life, Coors Light,
Budweiser

PREMIUM BEERS

Hosted Bar > \$6 per drink // Cash Bar > \$7 per drink

Leinenkugel's Seasonal, Blue Moon,
Stella Artois & Other Seasonal Selections

Non-Alcoholic

COCA-COLA PRODUCTS > \$3 each

NICOLET BOTTLED WATER > \$3 20 oz. bottle

COCKTAIL SERVERS > \$75 per each

3-Hour Service Time

Staffed Bars Will Incur a \$100 Charge per Bartender

Hosted Bar - One (1) Bartender per 60 Guests Recommended

Cash Bar - One (1) Bartender per 75 Guests Recommended



Specialty Packages

BEER, WINE & SODA > \$10 per person first hour // \$6 per person for each additional hour
House Wine, Domestic Beer, Specialty Beer, Coca-Cola Products, Nicolet Bottled Water

FULL BAR PACKAGE > \$13 per person first hour // \$8 per person for each additional hour
Spirits, Cordials, House Wine, Domestic Beer, Specialty Beer, Coca-Cola Products,
Nicolet Bottled Water

BUILD-YOUR-OWN

BLOODY MARY BAR > \$8 per person first hour // \$4 per person for each additional hour
Door County Vodka, Bloody Mary Mix, Tomato Juice, Pickle Spears, Onions, Beef Sticks,
Cheese & Other Assorted Toppings

Staffed Bars Will Incur a \$100 Charge per Bartender

Hosted Bar - One (1) Bartender per 60 Guests Recommended

Cash Bar - One (1) Bartender per 75 Guests Recommended



Premium Wines

Wine Service

SPARKLING

Korbel Brut > \$40

Dom Perignon > \$400

CHARDONNAY

Kendall-Jackson Vintner's Reserve > \$47

Stag's Leap Wine Cellars, 'Hands of Time' > \$50

Clos du Bois > \$36

Canyon Road > \$28

PINOT GRIGIO

Ecco Domani > \$33

Canyon Road > \$28

PINOT GRIS

Chateau Ste. Michelle > \$33

SAUVIGNON BLANC

Whitehaven > \$48

Canyon Road > \$28

WHITE ZINFANDEL

Beringer > \$30

Canyon Road > \$28

CABERNET SAUVIGNON

Louis M. Martini > \$66

William Hill Estate Winery > \$42

Franciscan Estate > \$88

Canyon Road > \$28

MERLOT

Mirassou > \$33

Robert Mondavi Private Selection > \$40

Canyon Road > \$28

PINOT NOIR

Bridlewood > \$42

La Crema > \$66

Canyon Road > \$28

RED BLENDS

The Dreaming Tree Crush > \$44

Apothic > \$46

14 Hands, 'Hot to Trot' > \$46

