



## Breakfast Buffets

20 persons minimum

Should event not reach minimum per person a service charge of the difference will be added to final bill

### **Good Morning Breakfast** \$16

Assorted chilled juice, assortment of breakfast pastries, scrambled eggs, ham, bacon or sausage, country fried potatoes and fresh fruit

### **Deluxe Breakfast** \$17

Denver style scrambled eggs, country fried potatoes, French toast with syrup and fruit toppings, bacon, ham, or sausage (choice of two), breakfast pastries, chilled juices and assorted yogurts

### **Champagne Brunch (40 persons minimum)** \$26

Includes champagne, assorted chilled juices, fresh bakery assortment, French toast, scrambled eggs, bacon, country fried potatoes, toast, fresh fruit, baked ham, braised beef tips, scalloped potatoes, green beans

## Plated Breakfast

Plated breakfast come with coffee or juice

### **Farm Fresh** \$12

Bed of hash browns covered with a slice of hickory baked ham; scrambled eggs topped with cheddar cheese

### **Morning Combo** \$12

Scrambled eggs, pancakes or French toast served with bacon, sausage or ham and chilled juice

### **Country Breakfast** \$12

Scrambled eggs, sausage, bacon, or ham served with country fried potatoes, muffins, and chilled juice

All breakfast buffets and plated entrees are served with regular/decaf coffee, tea, and milk

We require a minimum attendance guarantee 7 days in advance. All prices are subject to tax of 5.5% & service charge of 22%.

Prices are subject to change.

625 West Rolling Meadows Drive, Fond du Lac, WI 54937 920-638-4175

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## Continental Style Breakfasts

<b>Continental Breakfast</b>	\$14
Assorted fresh baked breakfast pastries, chilled fruit juices, fresh fruit	
<b>The Healthy Side</b>	\$16
Build your own yogurt parfait, fresh fruit, bagels and cream cheese, bottled water, assorted juices	
<b>Wellness Break</b>	\$18
Assorted wellness cereals with cartons of milk, assorted yogurts, granola bars, bottled water, assorted juices	
<b>Ultimate Break</b>	\$22
<u>Upon arrival:</u>	
Chilled fruit juices, assorted bakery items, bagels with cream cheese, assorted flavored yogurts, fresh fruit, regular/decaf coffee. Coffee refreshed throughout the day	
<u>Afternoon Snack – Choose one of the following:</u>	
<b>Chocolate time:</b> chocolate chip cookies, fudge brownies	
<b>Snack Time:</b> assorted fresh vegetables with dip, cheese and crackers, fresh fruit	
<b>7<sup>th</sup> Inning Stretch:</b> popcorn with assorted seasonings, caramel popcorn, peanuts, and assorted miniature candy bars	

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## Build Your Own Break

### **Beverages**

Coffee Station (3-hour coffee break with regular, decaf & tea)	\$8 per person
Hot Tea Bags	\$3 Each
Freshly Brewed Coffee; Reg or Decaf ½ Gallon	\$15 Each
Freshly Brewed Coffee; Reg or Decaf Gallon	\$28 Each
Bottled Water	\$3 Each
Assorted Can Soda	\$3 Each
Assorted Bottled Juice	\$3 Each
Milk Cartons	\$2.50 Each
Lemonade	\$23 Per Gallon
Iced Tea	\$23 Per Gallon

### **Breakfast Bakery Items**

Bagels with Flavored Cream Cheese	\$25 Per Dozen
Assorted Pastries	\$24 Per Dozen
Assorted Muffins	\$25 Per Dozen
Assorted Donuts	\$20 Per Dozen
Freshly Baked Assorted Cookies	\$19 Per Dozen
Brownies & Bars	\$20 Per Dozen

### **Sweet n 'Salty**

Whole Fresh Fruit	\$2 Each Piece
Assorted Candy Bars	\$3 Each Piece
Mixed Nuts	\$3 Each Piece
Trail Mix	\$3 Each Piece
Pretzels	\$3 Each Piece
Granola Bars	\$2 Each Piece
Tortilla Chips & Salsa (serves 10)	\$15
Homemade Potato Chips with French Onion Dip (serves 10)	\$15
Snack Mix (serves 10)	\$15
Popcorn (serves 10)	\$12

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## Box Lunches

<b>Cashew Chicken Salad Sandwich</b>	\$15
Creamy chicken salad with cashews served on a croissant	
<b>Ham &amp; Cheese Sandwich</b>	\$15
Smoked ham, cheddar cheese, lettuce, tomato, served on a croissant	
<b>Vegetable Wrap</b>	\$15
Fresh green and red bell peppers, onions, cucumbers, lettuce, and tomatoes topped with our homemade creamy ranch dressing	
<b>Roast Beef Sandwich</b>	\$15
Thinly sliced roast beef topped with lettuce, tomato, and mozzarella cheese served on a freshly baked sub roll	
<b>Turkey Gobbler Sandwich</b>	\$15
Oven roasted turkey, topped with lettuce, tomato, and provolone cheese served on a freshly baked sub roll	

*All sandwiches come with assorted condiments, our homemade potato chips, pickle spear and freshly baked cookies*

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## Lunch Buffets

All lunch buffets include mixed green salad with cucumbers, tomatoes and shredded carrots

Included is a chef's choice of dessert 20 person minimum

Should an event not reach minimum per person a service charge of the difference will be added to final bill

Lunch buffets available until 3:00pm

<b>Soup &amp; Salad Buffet</b>	\$16
Soup of the day, mixed green salad, julienne ham, turkey, Swiss & cheddar cheese, onions, grape tomatoes, boiled eggs, crouton, bacon bits and freshly baked rolls	
<b>Deli Buffet</b>	\$20
Sliced ham, turkey, salami, WI cheese slices, fresh baked breads, mixed green salad, potato chips, assorted condiments; Add soup of the day for an extra \$3 per person	
<b>Italian Buffet</b>	\$22
Choice of two pastas: chicken broccoli Alfredo with penne pasta, spinach or meat lasagna, chicken tetrazzini, chef's choice of vegetable, Caesar salad and garlic bread	
<b>Southwest Buffet</b>	\$21
Seasoned chicken and beef, soft and hard shells, fiesta salad with chipotle ranch dressing, Spanish rice, refried beans, tortilla chips and assorted condiments	
<b>Barbecue Picnic Buffet</b>	\$23
Choice of two entrees: charbroiled hamburgers, Johnsonville beer brats, pulled pork, grilled chicken breast with BBQ sauce, buns, potato salad, baked beans, corn and condiments. Lettuce, tomato, red onion, pickles, sliced cheddar cheese, sliced Provolone cheese & sliced mozzarella cheese	
<b>American Buffet</b>	\$24
Sliced roast beef in a mushroom demi sauce, chicken marsala topped with marsala wine cream sauce, mixed green salad, parsley butter potatoes, California blend vegetables, dinner rolls & butter	
<b>Chef's Choice Buffet</b>	\$21
Chef's choice of two entrees, vegetable, starch and freshly baked rolls	

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## Limited Lunch Menu

Available for groups of 20 or less attendees

Available until 3:00pm

<b>Chicken Caesar Salad</b>	\$18
Fresh romaine, parmesan cheese, croutons, creamy Caesar dressing with grilled chicken	
<b>Cobb Salad</b>	\$19
Our fresh garden mix topped with cheddar cheese, black olives, eggs, tomatoes, red onions, crumbled bleu cheese, croutons topped with a grilled chicken breast	
<b>Cheeseburger</b>	\$16
1/2-pound steak burger served on a toasted bun, topped with cheddar and mozzarella cheese, lettuce, tomato, and onion. Served with French fries. Add applewood bacon \$1	
<b>Grilled Chicken Sandwich</b>	\$16
Grilled chicken breast with lettuce, tomato, and red onions on an Italian roll, served with French fries	
<b>Meatball Sub</b>	\$16
Meatballs with marinara and fresh mozzarella served open faced on an Italian roll. Served with French fries	
<b>Veggie Wrap</b>	\$15
Sautéed onions, peppers, mushrooms, fresh spinach, feta cheese, tomatoes, cucumbers, black olives, Italian dressing, served with French fries	
<b>Fish Sandwich</b>	\$16
Crispy, fried cod on an Italian roll, with lettuce and tomato and a side of tartar sauce, served with French fries	
<b>American BLT</b>	\$15
Applewood smoked bacon, cheddar cheese crispy lettuce, fresh tomato, and mayo, served with French fries	
<b>Baked Spaghetti</b>	\$17
Spaghetti noodles with marinara; baked with cheese	

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## Plated Lunch Entrees

All lunches served with mixed garden salad, chef's choice of vegetable & starch, fresh rolls & butter  
When choosing more than two entrees, an additional \$2 per plate will be charged

<b>Beef Stroganoff</b>	\$20
6 oz. of beef stroganoff served over a bed of fettuccine pasta, topped with fresh parsley	
<b>Cod Mornay</b>	\$17
6 oz. broiled cod covered with our chef's special Mornay sauce and a grilled lemon	
<b>Tilapia</b>	\$18
9 oz. baked tilapia topped with a lemon caper sauce and a grilled lemon	
<b>Salmon</b>	\$20
6 oz. Grilled salmon filet, topped with creamy basil pesto and a grilled lemon	
<b>Oven Roasted Turkey</b>	\$16
6 oz. oven roasted turkey topped with homemade sage gravy	
<b>Baked Chicken</b>	\$17
Bone-In quartered seasoned baked chicken	
<b>Breast of Chicken</b>	\$16
6 oz. grilled seasoned chicken breast topped with our white wine cream sauce	
<b>Roast Loin of Pork</b>	\$17
6 oz. of roasted pork loin, topped with a brown gravy	
<b>Baked Ham</b>	\$17
6 oz. hickory smoked ham steak baked with pineapple and brown sugar then topped with a cherry demi-glace	
<b>Baked Lasagna</b>	\$17
Casserole-style lasagna with beef, sausage, Italian cheeses, and seasonings	
<b>Chicken Broccoli Alfredo</b>	\$18
Fettuccine with chicken, steamed broccoli and roasted garlic and parmesan cheese sauce	

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## Dinner Buffets

All buffets include mixed green salad with cucumbers, tomatoes and shredded carrots, choice of one starch & one vegetable, fresh bake rolls & butter

30 people minimum

Should event not reach minimum per person a service charge of the difference will be added to final bill

One Entrée \$26

Two Entrees \$29

Three Entrees \$32

### Entrée Selections

Braised Beef Tips

Baked Parmesan Chicken Breast with White Wine Sauce

Baked Bone-In Chicken

Oven Roasted Turkey

Hickory Smoked Ham

Baked Tilapia

Baked Salmon with Basil Cream Sauce

Sliced Roast Beef (choice of Jack Daniels Sauce, Mushroom Demi or Au Jus)

Chicken Marsala

Pecan Crusted Chicken Breast

Bacon Wrapped Pork Tenderloin

Cod Mornay

Panko Crusted Walleye

Meat Lasagna

Spaghetti & Meatballs (other pasta options available upon request)

### Starch Selection

Rice Pilaf

Seasoned Quartered Potatoes

Whipped Potatoes

Au Gratin Potatoes

Scalloped Potatoes

Baked Potato

Dressing

### Vegetable Selection

Buttered Corn

Green Bean Almondine

Green Beans

California Medley

Seasonal Vegetables

Glazed Carrots

### Carving Station Serves 25 people

Roast Top Round of Beef – Market Price

Tenderloin of Beef – Market Price

Roast Prime Rib – Market Price

Old Fashion Tom Turkey - \$175

Glazed Pit Ham - \$210

All carving stations served with warm rolls, horseradish sauce, honey mustard and mayo.

Enhance your buffet with a chef carver for \$150 per station.

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## Combo Plates

All combo plates include a mixed green salad, choice of one starch and one vegetable, freshly baked rolls & butter  
If more than two entrees (excluding children & vegetarian meals) will be charged an additional \$2 per plate

### Two Entrée Combo Plate \$29 per Person

#### Entrée Selections

- 4 oz. Baked Parmesan Chicken Breast with White Wine Sauce
- Baked Bone – In Quartered Chicken
- 4 oz. Baked Tilapia with Lemon Caper Sauce
- 4 oz. Roast Beef (choice of Jack Daniels, Au Jus, or Mushroom Demi-Glace)
- 5 oz. Bacon Wrapped Pork Medallion with Pork Gravy
- 3 oz. Cod Mornay
- 4 oz. Pecan Crusted Chicken Breast
- 4 oz. Braised Beef Tips
- 4 oz. Oven Roasted Turkey with Homemade Sage Gravy
- 4 oz. Hickory Smoked Ham Steak Baked with Pineapple and Brown Sugar
- 4 oz. Chicken Marsala
- 4 oz. Sirloin Steak
- Pasta Primavera

### The Ultimate Combo Plate \$40 per Person

A 6 oz. Filet Mignon served with Mushroom Demi-Glace and choice of one entrée from the following:

- 4 Jumbo Coconut Shrimp
- 4 Shrimp Scampi
- 6 oz. Chicken Cordon Bleu

#### Starch Selection

- Rice Pilaf
- Seasoned Quartered Potatoes
- Whipped Potatoes
- Au Gratin Potatoes
- Scalloped Potatoes
- Baked Potato
- Dressing

#### Vegetable Selection

- Buttered Corn
- Green Bean Almondine
- Green Beans
- California Medley
- Seasonal Vegetables
- Glazed Carrots

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## Plated Dinners

All dinners include a mixed green salad, choice of one starch and one vegetable, freshly baked rolls & butter  
If more than two entrees (excluding children & vegetarian meals), will be charged an additional \$2 per plate

### Beef Entrees Selections

Sauce Options for Beef Entrees: Mushroom Demi-Glace, Au Jus, French Onion or Jack Daniels

<b>8 oz. Sirloin Steak</b>	\$26
An 8 oz. USDA choice grade sirloin; this well-seasoned and full-flavored steak will not disappoint	
<b>Short Rib</b>	\$25
Slow roasted overnight with baby red potatoes, celery, baby carrots & onions in a seasoned beef broth	
<b>Prime Rib</b>	\$33
12 oz. traditional slow-roasted flavor served with Au Jus	
<b>Ribeye Steak</b>	\$32
12 oz. USDA choice steak grilled to perfection	
<b>Filet Mignon</b>	\$36
An 8 oz. filet with a demi-glace and sautéed mushrooms	

### Poultry Entrée Selections

<b>Baked Parmesan Crusted Chicken</b>	\$23
2 – 4 oz. chicken breast quartered with a parmesan seasoned blend	
<b>Parmesan Crust Stuffed Chicken Breast</b>	\$26
A 6 oz. parmesan crust chicken breast stuffed with a blend of spinach, sun dried garlic tomatoes, and cream cheese served over basil pesto cream sauce	
<b>Chicken Cordon Bleu</b>	\$27
A breaded chicken breast stuffed with ham and aged Swiss cheese served over a white wine sauce	
<b>Pecan Crusted Chicken Breast</b>	\$26
A 6 oz. pecan crusted chicken breast served over a creamy parmesan mustard sauce	
<b>Chicken Broccoli &amp; Cheddar</b>	\$27
An 8 oz. breaded chicken breast stuffed with broccoli and cheddar topped with a basil pesto cream sauce	
<b>Chicken Marsala</b>	\$26
Sautéed boneless chicken breast topped with a mushroom and marsala wine cream sauce	
<b>Oven Roasted Turkey</b>	\$24
Oven roasted turkey with homemade sage gravy	

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## Plated Dinners Continued

### Pork Entrée Selections

<b>Bacon Wrapped Pork Filet</b>	\$24
2 – 5 oz. bacon wrapped pork filets topped with pork gravy	
<b>Roast Pork Loin</b>	\$23
8 oz. of sliced slow roasted pork loin topped with pork gravy	
<b>Pork Ribeye</b>	\$25
8 oz. pork ribeye rubbed with fresh Italian herbs, slowly roasted & topped with apple chutney	

### Seafood Entrée Selections

<b>Grilled Salmon</b>	\$31
8 oz. fresh salmon topped with a basil pesto cream sauce, grilled lemon	
<b>Cod Oscar</b>	\$29
8 oz. Broiled cod topped with crab meat, asparagus, and hollandaise sauce, grilled lemon	
<b>Crusted Walleye</b>	\$30
9 oz. Panko crusted walleye filet served with almond butter, grilled lemon	
<b>Shrimp Scampi</b>	\$28
Six jumbo shrimp served with scampi sauce, grilled lemon	

### Vegetarian & Gluten Free Entrée Selections

<b>Pasta Primavera</b>	\$21
Penne pasta tossed with seasonal vegetables in a light parmesan cream sauce	
<b>Vegetable Stir Fry – Gluten Free/Vegan/ Vegetarian</b>	\$21
Stir fried vegetables array served over a bed of rice	

### Starch Selection

Rice Pilaf  
Seasoned Quartered Potatoes  
Whipped Potatoes  
Au Gratin Potatoes  
Scalloped Potatoes  
Baked Potato  
Dressing

### Vegetable Selection

Buttered Corn  
Green Bean Almandine  
Green Beans  
California Medley  
Seasonal Vegetables  
Glazed Carrots

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## **Radisson's Kid's Plated Meals \$15**

All kid's meals include a fruit cup & milk

Chicken Fingers & Fries  
Mac N Cheese & Fries  
Spaghetti & Meatballs  
Individual Pizza  
(Sausage, cheese, or pepperoni)

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## Hors d'oeuvres & Platters

All prices based on 50 pieces

### **Hot Hors d'oeuvres**

Cocktail Meatballs (choice of BBQ or Swedish)	\$120
Bacon Wrapped Water Chestnuts	\$165
Chicken Wings (choice of Buffalo, BBQ or Teriyaki sauce)	\$165
Chicken and Vegetable Skewers (choice of Tai Peanut or Teriyaki sauce)	\$165
Beef and Vegetable Skewers	\$185
Egg Rolls (choice of Pork, Chicken or Vegetable) served with Sweet & Sour Sauce	\$105
Stuffed Mushrooms (Choice of Italian Sausage or Spinach & Cheese)	\$145
Bacon Wrapped Scallops	\$210
Stuff Potato Skins with Cheese and Bacon served with Sour Cream and Chives	\$120
Spanakopita	\$160
Breaded Jumbo Shrimp served with Homemade Cocktail Sauce (100 pieces)	\$375
Mini Crab Cakes served with Chipotle Ranch Dipping Sauce	\$175

### **Cold Hors d'oeuvres**

Turkey & Ham Cocktail Sandwiches	\$145
Assorted Canapes	\$275
Jumbo Shrimp served with Homemade Cocktail Sauce (100 pieces)	\$375
Traditional Tomato and Basil Bruschetta	\$140
Vegetable Tortilla Wrapped Pinwheels	\$165
Caprese Skewers	\$165
Roasted Red Pepper & Feta Cheese Bruschetta	\$145
Grilled Asparagus Wrapped in Prosciutto	\$165

### **Platters (serves 50 people)**

Fresh Fruit Display	\$245
Fresh Vegetable Display	\$210
Domestic Cheese & Sausage Display	\$245
Antipasto Platter	\$265
Taco Dip Served with Tortilla Chips	\$165
Spinach & Artichoke Dip	\$145
Roasted Red Pepper & Hummus	\$155
Smoked Salmon Display	\$285

### **Carving Station (serves approximately 25)**

Roast Top Round Beef	-Market Price
Tenderloin Beef	-Market Price
Roast Prime Rib	-Market Price
Old Fashioned Turkey Tom	\$175
Glazed Pit Ham	\$210

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## Individual Desserts

<b>Original Cheesecake</b>	\$7
A rich creamy cheesecake baked on a graham cracker crust served with your choice of strawberry or raspberry sauce	
<b>Old Fashioned Triple Chocolate Cake</b>	\$7
Three layers of rich moist chocolate cake frosted with a deep chocolate drizzle; hand piped rosettes and chocolate sprinkles	
<b>Tiramisu</b>	\$10
Espresso-soaked ladyfingers covered with creamy mascarpone cheese and lightly dusted with cocoa	

## Mini Dessert Platters

All prices based on 100 pieces

<b>Assorted Chocolate Cups</b>	\$210
Milk chocolate and dark chocolate shells with assorted mousse filling	
<b>Assorted Petit Fours</b>	\$210
Luscious mini layered cakes	
<b>Cream Puffs</b>	\$125
Pastry puff with whipped cream filling	
<b>Mini Chocolate Eclairs</b>	\$145
Pastry puffs with a custard middle, covered with a hardened chocolate glaze	
<b>Cheesecakes</b>	\$195
Variety of rich mini cheesecakes	
<b>Chocolate Covered Strawberries</b>	\$300
Fresh strawberries dipped in milk chocolate and drizzled with white chocolate	
<b>Mini Crème Brulé</b>	\$225
A rich custard topped with caramelized sugar	
<b>Assorted Dessert Bars</b>	\$220
Luscious Lemon Meltaway, Caramel Apple, Gourmet Brownies	

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## Bar Services

### Liquor, Wine & Soda

House	\$6
Call Brands	\$8
Premium Brands	\$9
Top Shelf	\$10
House Wine by the Glass	\$6
House Wine by the Bottle	\$23
House Champagne	\$23
Non-Alcoholic Champagne	\$18
Soda	\$3
Unlimited Soda (per person served from fountain bar only)	\$5

### Beer Options

Domestic Bottled Beer	\$5
Import & Premium Bottled Beer	\$6
Domestic Half Barrel	\$345
Import & Premium Half Barrel	\$445

### Beverage Bars

Bloody Mary Bar (per gallon)	\$125
Includes condiments: pickles, cold bacon strips, pepperoni, limes, lemons, green olives, bacon salt, tabasco, pickled mushrooms, pickled green beans	
Mimosa Bar (per gallon)	\$95

**Hosted Bars:** Bartenders will be supplied at no additional charge. The host is responsible for all costs. Drinks are charged on consumption. An average of \$100.00 per hour in sales is required. If the minimum is not met, the host will be billed the difference. All bar fees are subject to a 22% service fee, and 5.5% sales tax

**Cash Bar:** Bartenders will be supplied at no additional charge. Guests purchase their own drinks. An average of \$100.00 per hour in sales is required. If the minimum is not met, the host will be billed the difference. All bar fees are subject to a 22% service charge and 5.5% sales tax

**Portable Bar Fee:** If the bar is staged in more than one location, there will be a \$50 fee per move

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## Hispanic Menu

Todas las comidas son acompañadas con tortillas, salsa roja ,salsa verde y chiles con coliflor en vinagre . (All dinners come with tortillas, salsa verde, salsa roja and pickled peppers and cauliflower)

### Dinner Buffets

Una Entrada (One Entrée) \$26  
Dos Entradas (Two Entrée) \$29  
Tres Entradas (Three Entrée) \$32

### **Selecciones De Entradas (Entrees Selections)**

Fajitas de res (beef fajitas)  
Fajitas de pollo (chicken fajitas)  
Fajitas combinadas (combination fajitas)  
( pollo , res y camaron) (chicken , beef & shrimp)  
Parrillada combinada con nopales y cebollitas (grill pork, beef and chicken serve with cactus and Nava onion)  
Chuletas de Puerco en salsa (escoje una) (bone in pork chops on a sauce) (choose one)  
(Salsa guajillo, Salsa verde, Salsa de ciruela)  
Carne al pastor (marinated pork)  
Pollo en mole (pierna y muslo) (chicken on a mole sauce) (thigh and leg)  
Costillas de Puerco en pipian verde (pork ribs on a green pipian sauce)  
Carnitas (pulled pork)

### **ACOMPÑAMIENTOS (escoje un arroz y unos frijoles) (choose one rice and one bean type)**

Arroz blanco  
Arroz rojo  
Arroz verde  
Frijoles negros  
Frijoles pintos

Agrega Rajas de chile poblano en crema o tallarines verdes por solo \$3 por persona. (Add sliced poblano peppers in a cream sauce or green cool spaghetti (tallarines) for \$3 per person)

Agrega Barbacoa de Borrego por \$6 por persona (add lamb for \$6 per person)

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