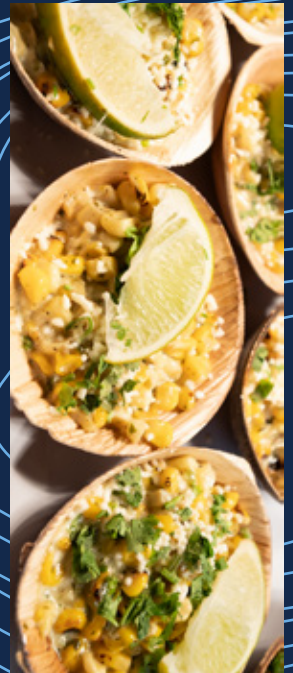




2024

CATERING MENU



Delaware
North
Sportsservice



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BREAKFAST

CONTINENTAL BUFFETS

Minimum of 25 guests
served with freshly brewed premium coffee, assorted hot teas and juice

THE HEALTHY HARVEST

- assorted bagels served with whipped butter, fruit preserves and cream cheese 
- assorted pastries and muffins 
- seasonal fresh fruit   
- individual Greek yogurts served with granola and fresh berries 
- assorted granola bars 

\$16.50

HOT BREAKFAST BUFFETS

Minimum of 25 guests
served with freshly brewed premium coffee, assorted hot teas and juice

ON THE GO BREAKFAST

- seasonal whole fruit   
- assorted granola bars 
- muffins 
- assorted individual yogurts 
- bacon, egg and cheese biscuit sandwiches

\$17.75

BREWERS BREAKFAST

- assorted breakfast pastries and muffins served with whipped butter 
- seasonal fresh fruit   
- scrambled eggs with chives  
- breakfast potatoes  
- apple-wood smoked bacon  
- country sausage links  

\$21.00

BREWERS BRUNCH















- assorted breakfast pastries and mini muffins served with whipped butter 
- seasonal fresh fruit   
- build your own yogurt parfait 
- breakfast potatoes  
- apple-wood smoked bacon  
- scrambled eggs with chives  
- mini vegetable quiche 
- cold smoked salmon display, garnishes and bagels
- Monte Cristo sandwiches - muenster, Gouda, ham and grape jam between two slices of French toast
- thick sliced ham accompanied by silver dollar rolls

\$29.00

BREAKFAST

BREAKFAST ENHANCEMENTS

Embellish your buffet by adding any of the following:

Fresh Whole Fruit <i>per person</i>	  	\$2.25
Seasonal Fresh Fruit <i>per person</i>	  	\$3.25
Individual Greek Yogurts <i>assorted, per item</i>		\$3.00
Individual Oatmeal <i>assorted, per item</i>		\$4.00
Vegan Sausage Patties <i>per dozen</i>	 	\$35.00
Sliced Ham <i>per person</i>		\$5.00
Bagels and Lox <i>sliced tomatoes, onions, capers, cucumber, frisee. assorted bagels and cream cheese, serves 25</i>		\$275.00
Assorted Granola Bars <i>per dozen</i>		\$30.00
Bagels and Cream Cheese <i>per dozen</i>		\$30.00
Assorted Muffins <i>per dozen</i>		\$36.00
Assorted Breakfast Pastries <i>per dozen</i>		\$30.00
Assorted Breakfast Sandwiches and Wraps <i>per dozen</i>		\$48.00
choice of: ham & cheese croissant		
bacon, egg & cheese biscuit		
scrambled egg, cheese & chorizo wrap		



BUFFETS


BUFFET MEALS

Minimum of 25 guests

Add \$8.00 per person for buffets served after 3:00 PM.

THE SANDWICH MARKET

choose three sandwiches

- pretzel bun, smoked ham, cheddar, lettuce, tomato, red onion, beer mustard
- Kaiser roll, roast beef, Havarti, pickled peppers, lettuce, brown butter mayo
- tortilla wrap, roasted turkey, provolone, lettuce, tomato, red onion, citrus herb mayo
- tomato focaccia, salami, capicola, provolone, lettuce, tomato, red onion, pesto aioli
- tortilla wrap with seasonal marinated grilled vegetables, honey balsamic syrup and Parmesan 

mixed greens salad with herb vinaigrette and ranch dressing  

pasta salad with fresh vegetables 

house-made chips   

cookies 

\$23.00

BALLPARK FARE

grilled brats with sauerkraut

hot dogs  

char-grilled sirloin beef sliders with cheese, lettuce, tomato, onion and pickles on the side 

homemade potato salad 

baked beans 

house-made chips   

fresh bakery rolls 

cookies 

\$24.00

LA FIESTA

marinated steak and chicken fajitas with peppers and onions

grilled vegetable quesadillas, pico de gallo and cheese 

chori-queso dip, house-made guacamole and salsa, served with tortilla chips

street corn elote salad  

cilantro rice 

warm flour tortillas 

churros 

\$25.00

upgrade your dessert to tres leches cake for an additional \$2 per person









BUFFETS

BUFFET MEALS

Minimum of 25 guests

Add \$8.00 per person for buffets served after 3:00 PM.

L' ITALIANO

Tuscan grilled chicken, artichokes, sun-dried tomatoes, Parmesan herb cream sauce
three cheese ravioli with roasted wild mushroom ragout 
pancetta gnocchi
classic Caesar salad 
caprese salad 
breadsticks 
cookies 

upgrade your dessert to tiramisu for an additional \$2 per person

\$26.00









SOUTHERN COOKOUT

shredded barbecue pork 
southern rubbed grilled chicken breasts with chipotle BBQ sauce 
homemade potato salad 
creamy coleslaw 
baked macaroni and cheese 
house-made chips 
cornbread 
cookies 

upgrade your dessert to banana toffee rum cake for an additional \$2 per person
















\$26.00

ASIAN TASTE

stir-fry Chinese noodles with choice of chicken or beef
fried rice with choice of chicken or pork
pork pot stickers 
vegetable egg rolls 
ginger miso salad with spring mix, heirloom tomato, cucumber, carrot and ginger soy dressing 
tropical fruit tarts 
fortune cookies 

\$26.00

FARMER'S TABLE

seared chicken breast with lemon thyme jus 
garlic herb grilled pork loin 
ricotta pesto penne pasta with zucchini and roasted heirloom tomatoes 
mixed greens salad with herb vinaigrette 
seasonal vegetables 
wild rice 
freshly baked rolls 
cookies 

\$27.00

LUNCH

GRAB AND GO LUNCHES

Minimum of six (6) orders per selection

Includes fresh whole fruit, bag of potato chips, cookies and one bottled water

\$19.50

SANDWICH SELECTIONS

pretzel bun, smoked ham, cheddar, lettuce, tomato, red onion, beer mustard

Kaiser roll, roast beef, Havarti, pickled peppers, lettuce, brown butter mayo

tortilla wrap, roasted turkey, provolone, lettuce, tomato, red onion, citrus herb mayo

tomato focaccia, salami, capicola, provolone, lettuce, tomato, red onion, pesto aioli

tortilla wrap with seasonal marinated grilled vegetables, honey balsamic syrup and Parmesan 



DAIRY FREE



VEGETARIAN



VEGAN



GLUTEN FREE

All prices are priced per person unless noted otherwise.
All prices are subject to a catering administrative charge and applicable sales tax.

DISPLAYS AND HORS D'OEUVRES

CULINARY DISPLAYS

designed to served fifty (50) guests

Vegetable Crudité

fresh seasonal vegetable display served with cucumber-dill tzatziki and roasted garlic hummus

Fresh Fruit Display

an array of season fruits and berries

Cheese and Sausage Display

a variety of Wisconsin's best artisanal cheese and sausage; served with assorted crackers

Italian Antipasto

grilled and marinated vegetables with an assortment of Italian specialty meats and cheeses

Traditional Shrimp Cocktail

lemon poached shrimp, cocktail sauce and lemon wedges

Grazing Table

baked brie with honey, spinach artichoke spread, beer cheese fondue, fruits, crudité veggies, hummus, French onion dip, assorted charcuterie, cheese and crackers

Ballpark Fare Grazing Table

pretzel sticks, beer cheese, pub mustard, beef sticks, fresh cheese curds, spiced roasted nuts, kettle corn, Cracker Jacks, licorice, kettle chips and dip

HALF
ORDER
\$85

FULL
ORDER
\$155

\$95

\$175

\$115

\$210

\$145

\$265

\$160

\$300

\$315

\$630

\$250

\$500

SLIDER BOARDS

designed to serve twenty five (25) guests

Waldorf Chicken Salad

chicken salad, slider pretzel bun

\$95

Beef Tenderloin Sliders

grilled and chilled to rare tenderloin, sweet onions and peppers, horseradish sauce

\$135

Lobster Rolls

cold water lobster salad with citrus-tarragon mayo, bibb lettuce, butter New England bun

\$175

Pulled Pork

house smoked pulled pork, BBQ sauce, slider bun

\$100

Beef Sliders

beef patty, cheddar cheese, caramelized onion, slider bun

\$110

Beef Brisket Slider

Montreal spiced brisket, Havarti cheese, butter garlic bun

\$135

Nashville Hot Fried Chicken

slaw, pickle, honey aioli

\$120

STEEL FIRED PIZZAS

designed to serve twenty five (25) guests

add sausage or pepperoni for \$25.00

Classic Cheese Pie

authentic San Marzano tomato sauce, mozzarella and Parmesan

\$110



DAIRY FREE



VEGETARIAN



VEGAN



GLUTEN FREE

*All prices are priced per person unless noted otherwise.
All prices are subject to a catering administrative charge and applicable sales tax.*

DISPLAYS AND HORS D'OEUVRES

SALAD ENHANCEMENTS

designed to served twenty-five (25) guests

Garden Salad

cucumber, tomato and carrot served with ranch and balsamic dressing

\$65

Caesar Salad

garlic croutons, Parmesan and creamy garlic-Parmesan dressing

\$65

Spinach Salad

apples, walnuts, red onion and blue cheese with a cider vinaigrette

\$115

COLD HORS D'OEUVRES

full orders designed to served fifty (50) guests

for passed hors d'oeuvres, a \$50 per attendant fee is required

Mini Tomato Caprese Skewers

skewered grape tomatoes, Kalamata olives, fresh mozzarella, basil, black pepper, extra virgin olive oil and balsamic glaze

HALF
ORDER
\$85

FULL
ORDER
\$150

Garden Bruschetta

garlic crostini, heirloom tomato, roasted garlic, shallot, basil, extra virgin olive oil

\$85

\$150

Shrimp Adobo Tostada

shrimp, Cotija cheese, scallion, sour cream

\$115

\$210

Prosciutto Wrapped Melon

balsamic drizzle

\$100

\$180

Goat Cheese Cream Puff

with roasted eggplant tapenade

\$110

\$200

Cranberry Bacon Brie Crostini

brie, cranberry bacon onion jam, micro greens, crostini

\$85

\$150

Spicy Beef Tartar Cucumber Roll

korean beef tartar, cucumber ribbon, pickled ginger, micro greens, seasmе seeds

\$120

\$225

Tuna Poke Spoons

fresh ahi tuna with avocado, sesame seeds and chives

\$135

\$250

Chilled Beef Tenderloin

rare tenderloin, Wisconsin Parmesan, radish, arugula, toast point

\$135

\$250

DISPLAYS AND HORS D'OEUVRES

HOT HORS D'OEUVRES

*designed to served fifty (50) guests
for passed hors d'oeuvres, a \$50 per attendant fee is required*

Blue Crab Cakes

remoulade sauce

Pancetta Florentine Stuffed Mushrooms

spinach, herbs and cream cheese

Parmesan Garlic Risotto Fritters

deep fried risotto, roasted red pepper aioli

Jerk Chicken Skewers

honey tamarind dipping sauce

Bierhaus Sausage and Pretzel Bite

jalapeño honey mustard glazed sausage and garlic pretzel

Crispy Mini Vegetable Spring Rolls

sweet chili sauce

Grilled Cheese Tomato Shooters

mini grilled cheese, tomato soup shooter

Mediterranean Wild Mushroom Toast

with pesto aioli

Beef Wellington Bite

with horseradish beer mustard sauce

**HALF
ORDER**
\$115

**FULL
ORDER**
\$210

\$85

\$150

\$95

\$175

\$110

\$200

\$95

\$175

\$90

\$160

\$85

\$150

\$85

\$150

\$110

\$200



SNACKS AND GAME DAY FARE

GAME DAY FARE

designed to served fifty (50) guests

Chicken Wings

choice of honey BBQ or buffalo, with blue cheese and celery sticks

Chicken Tenders

with ranch dip and BBQ sauce

Mini Corn Dogs

Loaded Tater Tots

bacon, nacho cheese, sour cream, chives

Chips and Salsa

house-made salsa verde and fresca (add house-made guacamole for \$50)

House-made Chips

roasted onion dip

Dip Trio

spinach and artichoke dip, buffalo chicken dip and queso served with tortilla and pita chips

Roasted Vegetable Quesadillas

grilled vegetables, roasted peppers, pico de gallo and avocado creme
(add house-made guacamole for \$50)

Chicken Quesadillas

grilled chicken and vegetables, roasted peppers, pico de gallo and avocado creme
(add house-made guacamole for \$50)

Milwaukee Pretzel Bites

served with sharp cheddar cheese

SNACKS

priced per bag or box; minimum order of twelve (12) per item

Assorted Potato Chips

Pretzels

Snack Mix

Freshly Popped Salted Popcorn

Salted Nuts

Assorted Candy

Build Your Own Trail Mix Bar *per person*

an assortment of nuts, candies and dried fruit

HALF
ORDER
\$110

FULL
ORDER
\$200

\$110

\$200

\$85

\$150

\$70

\$125

\$60

\$110

\$60

\$110

\$110

\$200

\$85

\$150

\$95

\$175

\$95

\$170

\$3.50

\$2.50

\$3.50

\$4.00

\$4.00

\$3.00

\$15.00

DESSERT

DISPLAYS AND ACTION STATIONS

Assorted Cookie Platter <i>per dozen</i>	\$30.00
Assorted Dessert Bar Platter <i>per dozen</i>	\$40.00
Brownie Platter <i>per dozen</i>	\$36.00
Pink Bakery Brownie Platter <i>per dozen</i>   	\$44.00
Assorted Macarons <i>per dozen</i> 	\$55.00
Assorted Cupcake Display <i>per dozen</i> chocolate, vanilla, red velvet, peanut butter, lemon, caramel	\$68.00

CELEBRATION CAKES

Specialty made round or sheet cakes for your occasion, customized with a message or special theme. Inquire with Catering Coordinator for sizing, pricing and details.



POLICIES AND PROCEDURES

Meal Guarantees

Guarantees are required for the number of persons attending your special event by 11:00am, seven (7) business days prior to your special event. This number will be considered a guaranteed number for attendance and cannot be subject to reduction. If no guarantee is received, the expected number of guests on the contracted Banquet Event Order will be considered the guarantee. If attendance falls below the guarantee, the contact on the contract is responsible for the number guaranteed.

Cancellation

If a cancellation occurs 21 days prior to your special event, no additional charges (beside the deposit) will be assessed to you. If a cancellation occurs less than 21 days prior to your special event, 50% of your estimated contract will be assessed to your credit card. If a cancellation occurs within 72 hours of your special event, full charges will be applied to your credit card. All cancellations must be received in writing.

Food and Beverage Service

All Federal, State and Local laws regarding food and beverage purchase and consumption will be strictly adhered to. Delaware North Sportservice and the Milwaukee Brewers reserve the right to serve alcohol to no one under 21 years of age. All food and beverage consumed must be purchased through Delaware North Sportservice, unless special arrangements have been made. Remaining food shall not be taken from the premises.

Service Charge

Game Day food and beverage is subject to a 20% taxable service charge and 8.4% catering sales tax. X-Golf food and beverage is subject to a 15% taxable service charge, 6% gratuity and 8.4% catering tax. The service charge is not a gratuity and will not be paid to the employees providing your service.

Labor Charges

Plating/Carry in Fee of \$1.75 per guest will be assessed for all outside desserts or cakes brought on-site. Desserts or cakes being carried into the premise must be prepared in a licensed kitchen. Charges may be assessed for special activities not previously agreed upon or approved prior to your special event, such as special set-up, moving heavy items, handling and storage, etc. Additional china rental fees may apply.

Payments

A credit card and method of payment is required to be sent in with the signed contract. Upon receipt of the contract, a 50% non-refundable deposit will be assessed to your credit card. The remaining estimated balance will be assessed to your credit card seven (7) days prior to your event. The amount due for additional food and/or beverage after the seven (7) business days will be charged to your credit card immediately after your special event. If a method of payment is not received seven (7) days prior to your event, services will not be rendered. All cancellations must be received in writing.

Taxes and Pricing

All Federal, State and Municipal taxes are applicable and will be assessed to all goods and services (including service charge). Groups requesting tax exemption must provide tax-exempt status with the return of the signed contract.

Price Quotations

Menu pricing within this menu is subject to a proportionate increase to meet increased costs of foods, beverages and other costs of operation existing at the time of performance of our service. The client expressly grants the right to Delaware North Sportservice to raise the prices quoted or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept such substitution.

Liability

The client assumes the responsibility for any damages caused by it or any of its guests, invitees or other persons attending the special event. Delaware North Sportservice and the Milwaukee Brewers will not be responsible for any lost, missing or stolen items you should bring to your special event. Please assign a responsible representative to gather items you have brought to the special event. Delaware North Sportservice Catering and the Milwaukee Brewers will not be responsible for any gifts or cards given at your special event.