



CATERING MENU



TABLE OF CONTENTS

BREAKFAST

Breakfast Buffets	1
Enhancements and Action Stations	2

BUFFET MEALS

Buffets	3
Grab and Go Lunches	5

DISPLAYS AND HORS D'OEUVRES

Culinary Displays and Slider Boards	6
Displayed Salads and Hors D'oeuvres	7
Snacks and Game Day Fare	9

PACKAGED STATIONS

Chef's Packages	10
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DESSERT

Dessert Displays	13
Celebration Cakes	13

POLICIES AND PROCEDURES

14







BREAKFAST

CONTINENTAL BUFFETS

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

THE HEALTHY HARVEST

\$19.00







- house baked croissants, assorted pastries and muffins served with whipped butter and preserves 
- seasonal diced fruit   
- individual Greek yogurts served with granola and fresh berries 
- individual fruit smoothies 

HOT BREAKFAST BUFFETS

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

BREWERS BREAKFAST

\$24.00

- house baked croissants, assorted breakfast pastries and fresh fried donut bites 
- seasonal diced fruit   
- scrambled eggs with chives  
- breakfast potatoes served with bell peppers, onion, Parmesan cheese and garlic herb butter  
- applewood smoked bacon  
- country sausage links  




BREAKFAST

BREAKFAST ENHANCEMENTS





Embellish your buffet by adding any of the following:

Fresh Whole Fruit <i>per person</i>	  	\$2.25
Seasonal Diced Fruit <i>per person</i>	  	\$5.00
Individual Greek Yogurt <i>assorted, per item</i>		\$3.00
Individual Oatmeal <i>assorted, per item</i>		\$5.00
Individual Vanilla Overnight Oats <i>per item</i>	 	\$6.00
Assorted Granola Bars <i>per dozen</i>		\$36.00
Bagels and Cream Cheese <i>per dozen</i>		\$30.00
Freshly Baked Assorted Mini Muffins <i>per dozen</i>		\$36.00
Assorted Breakfast Pastries <i>per dozen</i>		\$36.00
Cinnamon Rolls <i>with cream cheese frosting, per dozen</i>		\$40.00
Freshly Fried Donut Bites <i>serves twelve (12)</i>		\$18.00
Assorted Breakfast Sandwiches and Wraps <i>per dozen</i>		\$72.00

- shaved ham and egg with Swiss cheese served on a croissant
- sausage and egg with American cheese served on an English muffin
- eggs and peppers with cheddar cheese in a flour tortilla wrap 

BREAKFAST ACTION STATIONS

Minimum of 25 guests; \$100 chef attendant fee applies per 50 guests
Available as accompaniment to breakfast buffet options only (see page 2 for offerings)

OMELET STATION  	\$12.50
choice of whole eggs, liquid eggs or egg whites cooked to order with assorted toppings which include bacon, sausage, ham, cheddar cheese, mozzarella cheese, onions, peppers, mushrooms, black olives, spinach and tomato	
GRIDDLE STATION 	\$14.00
fresh, made-to-order vanilla buttermilk pancakes or cinnamon-sugar French toast complemented with whipped cream, seasonal fruit compotes, maple syrup, whipped butter and powdered sugar	
WAFFLE BAR 	\$14.75
made to order Belgian waffles complemented with whipped cream, seasonal fruit compotes, maple syrup, whipped butter and powdered sugar	



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BUFFETS

BUFFET MEAL SERVICE

Minimum of 25 guests

For Buffet Meals served after 3:00 PM, add \$10.00 per person.

THE SANDWICH MARKET

\$26.00

- Wisconsin ham on a pretzel roll with Muenster cheese, smoked onion beer aioli, shredded lettuce, tomato, and shaved red onion
- shaved turkey on multi-grain bread with smoked gouda, cherry relish, chive aioli, shredded lettuce, tomato and shaved red onion
- seasonal marinated grilled vegetables in a tortilla wrap with honey balsamic syrup and Parmesan cheese (🚫)
- mixed greens salad with herb vinaigrette and ranch dressing (🚫) (🌾)
- pasta salad with fresh vegetables (🚫)
- house-made chips (🚫) (🥤)
- cookies (🚫)

BALLPARK FARE

\$28.00

- grilled Johnsonville brats with sauerkraut
- hot dogs with caramelized onions
- baked macaroni and cheese (🚫)
- homemade potato salad (🌾)
- mixed greens salad with balsamic vinaigrette and ranch dressing (🚫) (🌾)
- brown sugar baked beans (🚫) (🌾) (🥤)
- house-made chips (🚫) (🥤)
- fresh bakery rolls
- cookies (🚫)

LA FIESTA

\$29.00

- marinated steak fajitas with sautéed peppers and onions, cotija cheese, cilantro and warm flour and corn tortillas (🌾)
- adobo chicken flautas (🌾)
- house-made guacamole and salsa, served with tortilla chips (🥤) (🌿) (🌾)
- elote salad (🌾)
- Spanish rice (🌾)
- refried beans (🚫) (🌾)
- churros served with vanilla bean icing (🚫)



BUFFETS

BUFFET MEAL SERVICE

Minimum of 25 guests

For Buffet Meals served after 3:00 PM, add \$10.00 per person.

ITALIAN TABLE

\$29.00

chicken parmesan

creamy pancetta pesto rigatoni

cacio e pepe gnocchi 

Italian chop salad with iceberg lettuce, cucumber, tomato, pepperoncini, Kalamata olives, mozzarella, croutons and Italian dressing 

burrata antipasto

roasted fennel and heirloom tomatoes   

garlic herb breadsticks 

tiramisu 

FROM OUR SMOKER

\$30.00

house-smoked pulled pork  

house-smoked chicken thighs  

smoked potato salad 

southern vinegar slaw   

macaroni and cheese 

baked beans   

cornbread served with honey butter 

potato buns 

bourbon peach bread pudding 

NORTHWOODS SUPPER CLUB

\$45.00

brandy peppercorn chicken thighs and legs with a potato puree 

beef tenderloin filet with grilled asparagus and béarnaise sauce 

baby iceberg wedge salad with cherry tomatoes, cucumber, chives, aged cheddar, croutons and a buttermilk herb dressing 

fried Sargento cheese curds served with buttermilk ranch 

traditional supper club relish tray

herb rice pilaf  

pretzel dinner rolls with whipped butter 

brandy old fashioned Kringle trifle 



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GRAB AND GO


BOXED MEALS

\$21.00

Minimum of six (6) orders per selection

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

SANDWICH SELECTIONS

- Pretzel bun, Wisconsin ham, Muenster cheese, smoked onion beer aioli, shredded lettuce, tomato, and shaved red onion
- Kaiser roll, roast beef, havarti, pickled peppers, shredded lettuce, brown butter mayo
- Multigrain bread, shaved turkey, smoked gouda, cherry relish, chive aioli, shredded lettuce, tomato, and shaved red onion
- Tortilla wrap with seasonal grilled vegetables, honey balsamic syrup, Parmesan and shredded lettuce 



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DISPLAYS AND HORS D'OEUVRES

CULINARY DISPLAYS

designed to serve twenty-five (25) guests

Vegetable Crudité   

fresh seasonal vegetable display served with green goddess dressing and roasted garlic hummus

\$80

Fresh Fruit Display   

an array of seasonal fruits and berries

\$95

Cheese and Sausage Display 

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

\$140

Traditional Shrimp Cocktail  

lemon poached shrimp, cocktail sauce and lemon wedges

\$200

Grazing Table

assortment of dips, chips, fruits, crudité veggies, hummus, charcuterie, cheeses and crackers.

\$350

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

\$285

SLIDER BOARDS

designed to serve twenty-five (25) guests

Shrimp and Lobster Roll

chilled shrimp and lobster salad on a buttered New England roll with citrus mayo and bibb lettuce

\$125

MKE Slider

beef slider with cheddar, smoked onion beer aioli and haystack onions on a pretzel bun

\$130

Crab Cake Slider

lump crab cake, cajun remoulade, pickled Fresno peppers, frisée and lemon on a potato bun

\$250

Pulled Pork

house-smoked pulled pork, bourbon BBQ sauce and sweet pickles on a Hawaiian roll

\$100

Jalapeño Popper BLT

crispy smoked pork belly, jalapeño relish, pickled tomato, chive cream cheese and shredded lettuce on ciabatta roll

\$225

Smoked Buffalo Chicken Slider

smoked buffalo chicken thighs, bleu cheese dressing and celery carrot slaw on a pretzel bun

\$125

Chicken Waffle Biscuit Slider

fried chicken thigh, Tabasco honey and cajun slaw on a waffle biscuit

\$125

Wisco Bratwurst

mini bratwurst with sauerkraut and beer mustard

\$125

DISPLAYS AND HORS D'OEUVRES

DISPLAYED SALADS








designed to serve twenty-five (25) guests

Garden Salad   	\$75
cucumbers, tomatoes and carrots served with ranch and balsamic dressing	
Caesar Salad 	\$75
garlic croutons, Parmesan and creamy garlic-Parmesan dressing	
Strawberry Spinach Salad  	\$125
spinach, candied pecans, strawberries and goat cheese with a honey-balsamic vinaigrette	
Chopped Salad 	\$95
romaine lettuce, cucumber, tomato, roasted corn, green beans, bacon, bleu cheese, and hard-boiled egg with a chipotle ranch dressing	

COLD HORS D'OEUVRES

designed to serve twenty-five (25) guests

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

Mini Tomato Caprese Skewers  	\$95
grape tomatoes, Kalamata olives, fresh mozzarella, basil, black pepper, extra-virgin olive oil and balsamic glaze	
Avocado Toast 	\$95
citrus avocado mash, grilled pineapple, micro cilantro, cotija and Tajín on multigrain toast	
Shrimp Wonton 	\$135
sweet chili shrimp salad, kimchi, Korean BBQ, sesame and green onion on a wonton crisp	
Smoked Bagel Bites	\$155
chive cream cheese, smoked salmon, fried capers, pickled red onions and chives on a mini everything bagel	
Peppadew Deviled Eggs   	\$90
peppadew pepper filling, garnished with chili oil and micro cilantro	
Tenderloin Crostini	\$155
sliced beef tenderloin, lemon horseradish, frisée and shaved Parmesan on a crostini	
Greek Chicken Pita	\$110
Greek chicken salad, Kalamata olives, sundried tomatoes, feta, cucumber, micro basil and olive oil on a pita chip	

DISPLAYS AND HORS D'OEUVRES

HOT HORS D'OEUVRES

*designed to serve twenty-five (25) guests
for passed hors d'oeuvres, a \$50 per attendant fee is required*

Crab Rangoon

crab meat wrapped in a fried wonton and served with a sweet chili sauce

\$145

Crab Stuffed Mushrooms

garlic and herb cheese, lump crab, lemon, cremini mushrooms, Parmesan and chive

\$130

Garlic Parmesan Arancini

topped with pesto, marinara, Parmesan and fried parsley

\$100

Chicken Adobo Flautas

Adobo chicken fried in a corn tortilla, garnished with cilantro, cotija and salsa verde

\$100

Crispy Mini Vegetable Spring Rolls

sweet chili sauce

\$75

Grilled Cheese Tomato Shooters

mini grilled cheese, tomato soup shooter

\$135

Bierhaus Sausage and Pretzel Bites

jalapeño honey mustard galzed sausage skewered with a garlic soft pretzel





\$95



SNACKS AND GAME DAY FARE

GAME DAY FARE

designed to serve twenty-five (25) guests

Chicken Wings 	\$130
choice of honey BBQ or buffalo, served with ranch and celery sticks	
Chicken Tenders	\$110
with ranch dip and BBQ sauce	
Mini Corn Dogs	\$85
Loaded Potato Wedges	\$120
crispy bacon, beer cheese, cheddar, chive sour cream and crunchy onions	
Chips and Salsa  	\$60
fresh tortilla chips served with house-made salsa verde and fresca	
House-made Chips 	\$80
house-fried kettle chips tossed in ranch seasoning and served with smoked onion dip	
Chips and Dip Trio 	\$120
fresh tortilla chips served with chori-queso dip, guacamole and house-made salsas	
Roasted Vegetable Quesadillas 	\$95
grilled southwest vegetables, Chihuahua cheese, cotija and cilantro served with salsa rojo and cilantro lime crema (add chicken Adobo for \$30)	
BBQ Brisket Potato Skins	\$150
crispy fried potato skins topped with house-smoked brisket, cheddar cheese, chive sour cream and haystack onions	
Milwaukee Pretzel Bites 	\$85
tossed in garlic Parmesan butter, served with beer cheese and honey mustard	

FRESH MADE PIZZAS

serves ~5-8 guests per pie

16" Pie	\$35
choose from cheese  , pepperoni, sausage or vegetable 	

SNACKS

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

Assorted Potato Chips 	\$3.50
Hard Pretzels 	\$3.50
Snack Mix	\$3.50
Freshly Popped Salted Popcorn 	\$4.00
Salted Nuts  	\$4.00
Assorted Theater Style Candy	\$4.50
Build Your Own Trail Mix Bar <i>per person</i>	\$16.00
an assortment of nuts, candies and dried fruit	



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PACKAGED STATIONS

CHEF'S PACKAGES

Minimum of 50 guests

THE SILVER SLUGGER

\$48.50

STARTERS

Pretzel Bites tossed in garlic Parmesan and served with beer cheese and honey mustard 

Vegetable Crudit  fresh seasonal vegetables served with green goddess dressing and roasted garlic hummus   

ENTREES

Beer Bratwurst served with sauerkraut 

Beef Sliders with cheddar

Chicken Tenders served with ranch dip and BBQ sauce

SIDES AND EXTRAS

Loaded Potato Salad 

House-Made Chips tossed in ranch seasoning and served with smoked onion dip 

Freshly Baked Buns

Assorted Condiments

DESSERT

Cookies

Brownies

Assorted Dessert Bars

THE GOLD GLOVE

\$68.00

STARTERS

Cheese and Sausage Display a variety of Wisconsin cheese and sausage, served with assorted crackers 

Pretzel Bites tossed in garlic Parmesan and served with beer cheese and honey mustard 

Vegetable Crudit  fresh seasonal vegetables served with green goddess dressing and roasted garlic hummus   

ENTREES

Beer Bratwurst served with sauerkraut 

Hot Dogs  

Chicken Tenders served with ranch dip and BBQ sauce

CARVING STATION *Requires \$100 chef fee (per 50 guests)*

Wisconsin Sunday Ham served with hard rolls, sliced cheddar and stone ground mustard

SIDES AND EXTRAS

Loaded Potato Salad 

House-Made Chips tossed in ranch seasoning and served with smoked onion dip 

Farm Fresh Salad white cheddar cheese, local corn, radishes, cherry tomatoes and grilled croutons served with a basil vinaigrette 

Freshly Baked Buns

Assorted Condiments

DESSERT

Wisconsin Kringle Sundae Station vanilla custard, Kringle pieces, whipped cream, cherry brandy compote, bitters glaze and shaved chocolate

Cookies



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PACKAGED STATIONS

CHEF'S PACKAGES

Minimum of 50 guests

BALLPARK BBQ

\$68.00

STARTERS

Jalapeño Popper BLT crispy smoked pork belly, jalapeño relish, pickled tomato, chive cream cheese and shredded lettuce on a ciabata roll

Chicken Waffle Biscuit Slider fried chicken thigh, Tabasco honey, cajun slaw on a waffle biscuit

Pickle Board   

ENTREES

Macaroni and Cheese 

Smoked Pulled Chicken  


CARVING STATION *Requires \$100 chef fee (per 50 guests)*

House-Smoked Brisket served with cornbread with honey butter and BBQ sauce  

SIDES AND EXTRAS

Smoked Potato Salad 

Collard Greens 

Southern Vinegar Slaw   

Potato Rolls 

DESSERT

Bourbon Peach Bread Pudding

Fresh Watermelon Slices   

SPRING TRAINING

\$61.00

STARTERS

Build Your Own Nachos fresh tortilla chips, nacho cheese, chorizo-queso dip, salsa verde, pico de gallo, black beans, shredded cheese, guacamole and lime crema 

ENTREES AND SIDES

Chicken Mole  

Stewed Black Beans   

Cilantro-Lime Rice   

Elote Salad 

ACTION STATION *Requires \$100 chef fee (per 50 guests)*

Al Pastor Tacos served with pineapple, pico de gallo, cilantro and cotija cheese on the side  

Cheese Enchiladas with salsa verde, red onion and cilantro on the side 

DESSERT

Churros with brown butter caramel dip

Tres Leches Cake

PACKAGED STATIONS

CHEF'S PACKAGES

Minimum of 50 guests

THE BAMBINO

\$68.00

STARTERS

Italian Antipasto Grazing Table marinated vegetables with an assortment of specialty meats and cheeses
Focaccia served with dipping oil


ENTREES AND SIDES

Chicken Parmesan with rigatoni in pomodoro sauce

Risotto with preserved lemon and rock shrimp 

Artichoke and Orzo Salad with lemon vinaigrette 

ACTION STATION *Requires \$100 chef fee (per 50 guests)*

Cheese Ravioli with roasted mushrooms, spinach, garlic and pomodoro sauce 

Squash Ravioli with crispy prosciutto, sage and pesto sauce

DESSERT

Build Your Own Cannoli Bar ricotta cream with options of shaved chocolate, chopped pistachios, chopped toffee and oreos 



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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
Assorted Macarons <i>per dozen</i> 	\$55.00
Churros served with brown butter caramel dip <i>per dozen</i>	\$40.00
Assorted Cupcake Display <i>per dozen</i> chocolate, vanilla, red velvet, peanut butter, lemon, caramel	\$68.00
Build Your Own Sundae Bar <i>per person</i>	\$12.00
build your own sundae with vanilla and chocolate ice cream, assorted sprinkles, chocolates and sauces	
Kringle Sundae Station <i>per person</i>	\$12.00
vanilla custard, Kringle pieces, whipped cream, cherry brandy compote, bitters glaze and shaved chocolate	
Dessert Cart <i>per person, minimum 25 guests</i>	\$21.00
assorted cakes, candies and sweet bites	

CELEBRATION CAKES

Made-to-order round or sheet cakes for your occasion, customized with a message or special theme. Inquire with your Catering Coordinator for sizing, pricing and details.



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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.

Contract Confirmation

The client has 72 hours from the date of the contract to return the signed contract to Delaware North Sportservice with deposit information. If a signed contract is not received within this time frame, the contract becomes null and void. Upon receipt of the contract, a 50% non-refundable deposit will be assessed to your credit card via your deposit information. The remaining estimated balance will be assessed to your credit card seven (7) days prior to your event.

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 and Gratuity

All food and beverage is subject to an 15% taxable service charge. The service charge is not a gratuity and will not be paid to the employees providing your service. Catered functions for groups of less than 25 people will be charged a labor cost fee of \$100.00. An automatic 6% gratuity will be added to all catered events in X-Golf AmFam Field. Clients may add additional gratuity to their final invoice at their discretion.

Labor Charges

A bartender labor cost fee of \$100.00 per bartender (based on a four (4) hour minimum) shall apply to all bar functions. Bartenders are required and charged for unless otherwise stated. Additional labor hours will be charged at \$45.00 per hour per bartender. Delaware North Sportservice recommends one (1) bartender for every 50 to 75 guests. If you will require additional bartenders for every 50 to 75 guests, additional labor charges may be assessed to you.

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. All food and beverage is subject to a 8.4% catering sales tax.

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.



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