

# Catering Menu

Minimum of 10 Guests

**V** = Vegetarian   **VE** = Vegan   **GF** = Gluten Free    = Fan Favorite!

## Brunch

### Continental Breakfast:

\$11/person

Assorted muffins, greek yogurt parfait bar, and fresh fruit platter **V**

### Sides:

1 for \$2/person, 2 for \$4/person

Sausage or Bacon (extra charge)

Assorted breads w/ sweet cream butter and seasonal jam **V**

Mini croissants with brown sugar cinnamon butter **V**

### Beverages:

\$3/person per beverage

Orange, Cranberry, or Apple juice

Brunch is served buffet-style and includes coffee, hot tea, and water.

# Catering Menu

**Minimum of 10 Guests** - Select a menu item for your whole group.  
All items are served buffet-style and include coffee, hot tea, and water.

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## Lunch (Available for Dinner)

**Mains:** 1 for \$19/person, 2 for \$23/person

### Assorted Gourmet Sandwiches or Wraps **(V & GF available)**

Platter of assorted gourmet half-sandwiches. Options: Chicken salad, roast beef, turkey club, ham and swiss, European club, and vegetable. Comes with chips and cookies.

### Chopped Salad **(V available)**

Romaine lettuce, smoked turkey, dried cherries, applewood smoked bacon, Roma tomatoes, red onion, gorgonzola cheese, with poppyseed vinaigrette. Comes with chips and cookies.

### **Taco Bar **(GF available)****

Choice of one filling: Carne asada, pork carnitas, al pastor chicken, fried potatoes, or chorizo sausage. Choice of tortilla: Corn (GF) or flour tortillas. Served with cilantro, onion, cotija cheese, and hot sauce options. Comes with tortilla chips, salsa, and cookies.

**Each additional filling for \$3/person**

### **Pasta Bar **V****

Your choice of pasta and sauce. Served with a garden salad. Pasta - Angel Hair, Fettuccine, Spaghetti, Rotini, Penne **(GF available)**. Sauce - Alfredo, Marinara, Vodka **(Sauce with meat upon request.)** Comes with garlic bread and cookies.

## Sides:

1 complimentary, each additional side for \$5/person

Vegetable Beef with Barley

Tomato Basil Soup **V**

Wisconsin Cheese Soup **V**

Bacon Cheddar Potato Chowder

Greens Salad

Pick 2 dressings: Garlic vinaigrette, red wine vinaigrette, honey balsamic vinaigrette, poppyseed vinaigrette, buttermilk ranch  
**V (GF available)**

Classic Caesar Salad **V**

Pita Bread and Hummus **VE**

Fresh Fruit Platter **VE, GF**

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## Misc. Appetizers:

\$8/person per appetizer

Tomato Bruschetta with Grilled Bread **V**

 Spinach Artichoke Dip with Fresh Pita **V**

Chips With Pico de Gallo and Queso **GF**

Garlic White Bean Dip with Cucumber Salad and Fresh Pita **V**

Assorted Vegetables and Dips **V**

Bier Cheese and Pretzel Bites **V**

Charcuterie Board Starting at \$10/person

Contains assorted cheese, crackers, and fruit.  
Proteins are available for an additional cost.

Fresh Fruit Platter with Dip **VE, GF**

## Snacks: \$8/person per snack

 Freshly Popped Popcorn **V, GF**

Chex Mix **V**

## Beverages:

\$3/person per beverage

Bottled Water

Assorted Sodas

Orange Juice

Apple Juice

Lemonade

\*Coffee, hot tea, and water is complimentary

## Desserts

\$3/person per dessert

 Thought Design's Signature Peanut Butter Cookies **GF**

Assorted Cookie Tray  
(rotating assortment)