

Breakfast

Continental

Minimum 25 people.

Buffets may be available to groups under the minimum for an additional price. All breakfasts include chilled apple, cranberry, orange juice, regular and decaffeinated coffee and milk.

CLUBHOUSE / 9

Sliced fresh fruit accompanied by an assortment of fresh pastries.

SPRING TRAINING / 9.5

Sliced fresh fruit, build-your-own berry yogurt parfaits, assorted pastries and jams

V.I.P CLUBHOUSE / 10.5

Sliced fresh fruit accompanied by an assortment of Danishes, muffins, fresh pastries and bagels.

A La Carte

KENOSHA STYLE KRINGLES

Assorted flavors / \$10 per dozen

GRANOLA BARS

1.75 each

FRESH ASSORTED DONUTS

Assorted flavors / \$24 per dozen

DANISHES

Assorted flavors / \$21 per dozen

BAGELS WITH CREAM CHEESE

Assorted flavors / \$23 per dozen

LARGE MUFFINS

Assorted flavors / \$26 per dozen

DONUT HOLES

Assorted flavors / \$7 per dozen

INDIVIDUAL BERRY PARFAIT

Assorted flavors / \$40 per dozen

ASSORTED INDIVIDUAL YOGURT

\$2.75 each

SEASONAL SLICED FRUIT

Small 10-20 / 27

Medium 20-50 / 47

Large 50-75 / 67

Beverages

PUNCH/JUICE	18 / gal
INFUSED WATER	15 / gal
HOT CHOCOLATE	18 / gal
COFFEE SERVICE	22 / gal
TEA SERVICE	18 / gal

HOT CIDER	18 / gal
MILK	13 / gal
SOFT DRINKS	2.5 / each
BOTTLED WATER	2.5 / each
CANNED SODA	2.5 / each
ORANGE JUICE	2.75/ bottle
APPLE JUICE	2.75 / bottle

Breakfast

Hot Breakfast Buffets

Minimum 25 people.

Buffets may be available to groups under the minimum for an additional price. All breakfasts include chilled apple, cranberry, orange juice, regular and decaffeinated coffee and milk.

Ask about our plated breakfast options.

RISE AND SHINE BREAKFAST BUFFET / 15.5

Light and fluffy scrambled eggs, hash browns, crispy bacon, breakfast sausage links, assorted pastries and whole fruit.

SIGNATURE BREAKFAST BUFFET / 17

Light and fluffy scrambled eggs, hash browns, cinnamon French toast, assorted pastries, build-your-own yogurt parfait, crispy bacon and breakfast sausage links.

BUILD YOUR OWN BREAKFAST BURRITO BUFFET / 18

Scrambled eggs served with ham, bacon, onions, peppers, hot nacho cheese and salsa as toppings. Accompanied with hash browns and sliced fruit.

Lunch

Plated Luncheon Entrées

All lunch entrées include coffee, milk and your choice of side. French fries, chippers or sliced fresh fruit. Gluten free bun available for \$1.50.

Plated Salad Entrées

All salad entrées include freshly baked dinner rolls, milk, regular and decaffeinated coffee.

Add grilled chicken for \$2.95.

SIGNATURE BALLPARK BURGER / 12.5

Grilled beef patty cooked medium-well. Served with melted cheddar cheese, crispy bacon, fried onions, stone-ground Dijon remoulade, lettuce, tomato, onion and a pickle spear.

GRILLED CHICKEN SANDWICH / 11

Perfectly seasoned grilled chicken breast with a side of lettuce, tomato, onion and a pickle spear. Served on a split top bun.

TROPHY CLUB WRAP / 10.5

Tortilla shell stuffed with sliced oven-roasted ham, turkey, crispy bacon, chopped romaine, red onions, sliced tomatoes and a stone-ground Dijon remoulade sauce.

ROASTED VEGETABLE WRAP / 10.5

A garlic herb tortilla shell filled with ranch aioli, shredded cheese and fresh seasonal vegetables; including lettuce, tomato, onion, pepper, mushroom, carrot and squash

CHICKEN CAESAR WRAP / 12

A garlic herb tortilla stuffed with perfectly seasoned chicken breast, chopped romaine lettuce, creamy roasted garlic Caesar dressing and topped with Parmesan cheese.

SPRING SALAD / 12.5

Mixed greens, fresh berries, crumbled feta cheese, candied pecans topped with sweet honey vinaigrette.

WINTER SALAD / 12.5

Toasted almonds, raisins, shaved red onion, blue cheese, mixed greens, topped with citrus vinaigrette.

COBB SALAD / 14.5

Fresh salad greens topped with boneless grilled chicken breast, sliced hard boiled eggs, chopped bacon, fresh diced tomatoes, scallions, shredded cheddar, and sliced fresh avocados. Finished with a side of French dressing.

Lunch

Formal Plated Lunch

All lunch entrées include regular and decaffeinated coffee and milk.

Add on a fresh garden salad, French and Ranch dressing and freshly baked rolls for \$2.50

DOOR COUNTY PORK TENDERLOIN

/ 17

Seasoned six ounce grilled pork tender topped with a Door County cherry sauce. Served with roasted potatoes and chef's choice vegetable.

ROASTED SLICED SIRLOIN / 16

All natural Angus Beef carved and topped with a red wine demi-glace de veau. Served with garlic mashed potatoes and chef's choice vegetables.

BUTTERNUT SQUASH RAVIOLI / 16

Butternut squash filled ravioli tossed in a sherry cream sauce and served with a side of chef's choice vegetable.

TERIYAKI SALMON / 15

Teriyaki marinated and seared four ounce Atlantic salmon served on a bed of rice with chef's choice vegetables.

CAPRESE CHICKEN / 14.5

Grilled five ounce chicken breast topped with home-made tomato bruschetta, finished with a fresh mozzarella blend. Served with garlic mashed potatoes and chef's choice vegetables

CHICKEN MARSALA / 14.5

Boneless five ounce chicken breast topped with a wild mushroom Marsala cream sauce. Served with garlic mashed potatoes and chef's choice vegetables.

Box Lunch

All box lunches include one sandwich (two options per group) topped with lettuce, tomato, chips, cookie, fresh fruit, napkin, utensils and condiments / \$11.5

Pick three sandwich options for an additional \$2 / person

SANDWICH OPTIONS

Ham and Swiss on White
Turkey and Cheddar on Wheat
Beef and Provolone on Rye
Veggie Wrap
Chicken Salad on a Croissant

Lunch

Luncheon Buffets

Minimum of 25 people.

All luncheon buffets include regular and decaffeinated coffee and milk.

FIELD OF GREENS SALAD & SANDWICH

/ 15.5

A fresh garden salad with traditional toppings, and assorted dressing. Premade sandwiches include Ham and Swiss, Turkey and Cheddar and Caesar wraps. Accompanied by cold pasta salad, sliced tomatoes, romaine lettuce, sliced red onions, pickles and kettle chips. Followed by an assortment of fresh oven baked cookies and brownies.

Add homemade soup and dinner rolls for \$1.95 / person.

Turn into a build-your-own sandwich buffet for an additional \$2.95 / person.

ITALIAN BUFFET / 15.5

Tossed garden salad, fresh baked garlic dinner rolls served with broccoli and pasta Alfredo, spaghetti with meatballs and savory chicken parmesan with marinara and a four cheese blend. Finish this delicious meal off with fresh oven baked cookies and brownies.

SOUTH OF THE BORDER / 16

Includes soft shell tacos, spicy beef and shredded chicken, warm nacho cheese, jalapenos, black olives, onions, tomatoes, shredded lettuce, salsa, guacamole, shredded cheese, sour cream and tortilla chips. Served with a side of southwest corn, finish with assorted desserts.

BALLPARK BUFFET / 15

Pick Two:

Grilled hamburgers, Cher-make brats or Cher-make jumbo stadium hot dogs. Served with all the classic ballpark condiments and freshly baked buns. Fill any extra space on your plate with cold pasta salad, baked beans and kettle chips. Followed by an assortment of fresh oven baked cookies and brownies

Pick all three protein options for an additional \$2 / person.

PARTY SUBS / 13

Assortment of subs, vegetables with dip, chippers and assorted desserts.

Mid-Day Snacks

MIXED NUTS	20 / pound
TRAIL MIX	20 / pound
PUPPY CHOW	9 / pound
JELLY BEANS	9 / pound
HOT TAMALES	9 / pound
M&M'S	9 / pound
SKITTLES	9 / pound
REESE'S PIECES	9 / pound
PUB MIX	9 / pound
GARDETTOS	9 / pound

Plated Dinner Entrées

The following plated dinners include a fresh garden salad, French and ranch dressing, chef's choice vegetables, freshly baked rolls, regular and decaffeinated coffee and milk.

Entrées Side Choices: Garlic Smashed Potatoes, Dilled Red Potatoes, Rice Pilaf, or Loaded Twice Baked Potatoes.

Beef & Pork

BEEF TENDERLOIN / 27

GF

Six ounce grilled tenderloin cooked medium and served with Brandy cream demiglace.

ROASTED STRIP LOIN / 27

Perfectly seasoned and slow roasted strip loin cooked medium, served with creamy horseradish sauce and au jus 12 oz.

6 OZ BEEF CHATEAU / 21

GF

Tender grilled six ounce beef chateau topped with a red wine demi-glace veau.

DOOR COUNTY PORK TENDERLOIN / 23

Seasoned eight ounce grilled pork tender topped with a Door County cherry sauce.

Duos

STEAK & CHICKEN / 27

Six ounce beef chateau grilled and topped with a savory mushroom sauce, paired with your choice of a four ounce chicken entrée.

LAND & SEA / 31

Six ounce beef chateau grilled and topped with a savory mushroom sauce, paired with your choice of a four ounce seafood entrée.

Dinner

Seafood

CAJUN SALMON / 22

GF

Eight ounce salmon fillet seasoned with Cajun and brown sugar then seared and roasted to perfection. Topped with delicious pineapple salsa.

TERIYAKI SALMON / 23

Eight ounce grilled teriyaki-glazed salmon fillet finished with toasted sesame seeds and fresh scallions.

MEDITERRANEAN HADDOCK / 21

Eight ounce baked haddock fillet topped with fennel, grape tomato, garlic and onions sautéed with butter and lemon juice finished with fresh basil.

GF

Chicken

CAPRESE CHICKEN / 19

GF

Two boneless four ounce grilled chicken breasts topped with home-made tomato bruschetta, finished with a fresh mozzarella blend.

CHICKEN MARSALA / 19

Two boneless four ounce chicken breast topped with a wild mushroom Marsala cream sauce.

CHICKEN SALTIMBOCCA / 20

Lightly seasoned chicken filled with fresh sage, prosciutto, and cheese. Finished with a sherry cream sauce.

BACON RANCH CHICKEN / 19

GF

Two boneless grilled chicken breasts marinated in ranch dressing topped with bacon and green onion.

SNAKE BITE CHICKEN / 19

Two-four ounce chicken breasts topped with a beer, maple, mustard, demiglace. A little bite and a little sweetness make it a great dish with a perfect finish.

Dinner

Dinner Buffets

Minimum of 25 people.

Dinner buffets may be available to groups under the minimum for an additional price.

All dinner buffets include a fresh garden salad, French and ranch dressing, freshly baked dinner rolls, one side selection, chef's choice vegetables, regular and decaffeinated coffee, and milk.

SILVER SLUGGER BUFFET

Two entrée selections / \$23 per person.

GOLD GLOVE BUFFET

Three entrée selections / \$27 per person.

CHILDREN'S BUFFET PRICES

No charge for children 3 and younger

Children (ages 4-10) / \$9

Side Selections

RICE PILAF

SOUR CREAM, CHEDDAR AND CHIVE MASHED POTATOES

DILLED RED POTATOES

GARLIC SMASHED POTATOES

Entrée Selections

BEEF TENDERLOIN TIPS

LEMON BUTTER BAKED HADDOCK

TERIYAKI SALMON

ROASTED PORK LOIN

SLICED SIRLOIN

CAPRESE CHICKEN

CAJUN CHICKEN ALFREDO

OVEN BAKED CHICKEN

CHICKEN MARSALA

BROCCOLI ALFREDO

Vegetarian Entrées

The following plated dinners include a fresh garden salad, French and peppercorn ranch, chef's choice vegetables, freshly baked rolls, regular and decaffeinated coffee and milk.

BUTTERNUT SQUASH RAVIOLI / 19

Butternut squash filled ravioli tossed with seasonal fresh vegetables and a sherry cream sauce. Served with a side of chef's choice vegetables.

WILD MUSHROOM WELLINGTON / 18

Sautéed wild mushrooms, garlic roasted red peppers, grains and Parmesan cheese stuffed in puff pastry and baked. Served with basmati rice and chef's choice vegetables.

VEGETABLE STUFFED EGGPLANT / 17.5

Half of an eggplant stuffed with seasonal vegetables and oven roasted to perfection.

GF

Dinner

Carving Stations

HONEY GLAZED / 181

Slow cooked honey glazed ham served with Dusseldorf stone-ground mustard and fresh rolls.
Serves 50-70 guests.

PRIME RIB / 396

Slow roasted prime rib cooked medium and thinly sliced by our chef. Served with creamy horseradish sauce, au jus, and fresh rolls.
Serves 25-30 guests.

ROASTED BEEF TENDERLOIN / 250

Seared whole tenderloin cooked medium served with a garlic and pepper aioli and fresh rolls.
Serves 25 - 30 guests.

ROASTED TURKEY / 250

Whole boneless turkey breast served with cranberry aioli served with fresh rolls.
Serves 50-70 guests.

Add On Food Stations

Build your own / Priced per person

Make a full buffet by adding \$2.50 per person

MAC N CHEESE / 9

Macaroni and cheese with Cajun chicken, broccoli, bacon, cheese, roasted tomatoes and toasted bread crumbs.

MASHED POTATO BAR / 8

Garlic mashed potatoes served with gravy, scallions, shredded cheddar cheese, diced ham, broccoli, bacon, sour cream and whipped butter.

FAJITA BAR / 9

Hot beef, spicy chicken, peppers, onions, rice, salsa, sour cream, shredded cheese, onion and lettuce served with soft shells.

NACHO BUFFET / 8

Spicy beef, nacho cheese, sliced jalapenos, black olives, onions, tomatoes, shredded lettuce, salsa, guacamole, shredded cheese, sour cream and tortilla chips.

Dinner Add-Ons

Display Options

CRUDITÉ / 170

Fresh seasonal vegetables accompanied by a dill dip.

Serves 80-100

FRUIT / 170

An assortment of fresh seasonal melons and berries.

Serves 80-100

ICED SHRIMP / 225

One hundred jumbo shrimp served in an ice bowl and shooters. Served with cocktail sauce and lemons.

Serves 50

CHARCUTERIE BOARD / 190

An assortment of cheeses, summer sausage, hard salami, nuts, marinated vegetables and gourmet crackers.

Serves 80-100

SUSHI DISPLAY / 200

One hundred pieces of assorted sushi including California style with crab, vegetable sushi, and spicy tuna sushi. Served with pickle ginger, wasabi, and soy sauce.

Serves 80-100

Late Night Cravings

CHEF'S ASSORTED PIZZAS / 22

Hand crafted 16 inch ultra-thin pizzas topped with a four cheese blend and premium toppings. Gluten free option available for \$2 additional/pizza

HOT DOG BUFFET / 140

Cher-Make hot dogs served with all the traditional ballpark toppings

Serves 50

ASSORTED POPCORN DISPLAY

/ 300

Unlimited freshly popped popcorn, assorted flavored popcorn and toppings.

POPCORN MACHINE / 150

Unlimited, freshly popped popcorn

NACHO BUFFET / 185

Spicy beef, nacho cheese, jalapenos, salsa, guacamole, sour cream, tortilla chips

Serves 50

CHEESE CURD BUFFET / 196

Jalapeno beer pretzel, cheddar with Italian breading, and cheddar with beer breading, served with assorted dipping sauces.

Hot (serves 50)

Butler passed options available upon request

Hors d'oeuvres

ARTICHOKE DIP (GF)	75
<i>with white corn tortilla chips</i>	
BACON WRAPPED WATER CHESTNUTS (GF)	105
BALLPARK NACHO CHEESE (GF)	50
<i>with white corn tortilla chips</i>	
BARBECUED MINI COCKTAIL FRANKS (GF)	80
ONION-JAM, ARGULA, AND MOZZARELLA FLATBREAD	95
BUILD-YOUR-OWN BARBECUE PULLED PORK SLIDERS	130
<i>with pickles & coleslaw</i>	
BUILD-YOUR-OWN BURGER SLIDERS	135
CHEESE STUFFED SOFT PRETZEL BITES	75
CHICKEN PESTO FLATBREAD	75
COCONUT BREADED SHRIMP	135
<i>with pineapple cream sauce</i>	
CRAB RANGOONS	90
<i>with sweet & sour sauce</i>	
HAWAIIAN CHICKEN SATAY	85
<i>with pineapple & teriyaki sauce</i>	
KOREAN BARBECUED CHICKEN SATAY	85
<i>with onion</i>	
MEATBALLS	93
<i>(BBQ, marinara, teriyaki, or Swedish)</i>	
VEGETABLE STUFFED MUSHROOM CAPS	105
SEAFOOD STUFFED MUSHROOM CAPS	110
SAUSAGE STUFFED MUSHROOM CAPS (GF)	100
BONELESS CHICKEN WINGS	80
<i>with assorted sauces</i>	
OVEN ROASTED CHICKEN WINGS	95
VEGGIE EGG ROLLS	90
<i>with sweet chili sauce</i>	
HOMEMADE LAMB MEATBALLS	120
<i>served with cardamom yogurt sauce</i>	
CREAM-CHEESE STUFFED, BACON-WRAPPED JALEPENOS	125

Cold (serves 50)

Hors d'oeuvres

ASSORTED PINWHEEL WRAPS	80
TUNA ON BELGIUM ENDIVE	108
<i>with pineapple salsa</i>	
CAPRESE SKEWERS	95
CHEESE & SAUSAGE TRAY	95
<i>with crackers</i>	
FRESH GUACAMOLE	80
<i>with corn tortilla chips</i>	
GARDEN FRESH SALSA & WHITE CORN TORTILLA CHIPS	39
HAM PICKLE ROLL-UPS	80
TACO DIP TRAY	78
<i>with tortilla chips</i>	
HUMMUS	77
<i>with pita chips & Vegetables</i>	
ITALIAN BRUSCHETTA	93
<i>with fresh mozzarella on crostini</i>	
PROSCIUTTO WRAPPED ASPARAGUS	97
<i>with garlic & herb boursin cheese</i>	
RATTLER ALE DIP	39
<i>with kettle chips</i>	
SHRIMP SHOOTER	130
<i>with cocktail sauce</i>	
SLICED TENDERLOIN & HORSERADISH CREAM CROSTINI	98
CALIFORNIA STYLE SUSHI ROLLS	95
<i>crab, cucumber, avocado, and cream cheese</i>	
VEGETABLE SUSHI ROLLS	85
<i>with avocado, asparagus, and cucumber</i>	
SPICY TUNA SUSHI ROLLS	105
<i>with Cajun seared tuna & cucumber</i>	
VEGETABLE SHOOTER	92
<i>with dill dip</i>	
VIDALIA ONION DIP	39
<i>with kettle chips</i>	
HONEY & BERRY BRIE EN FILO	98

Desserts

Plated or Buffet

APPLE CRISP	3 / each
CHEESECAKE <i>strawberry, raspberry, or turtle</i>	4.25 / each
CHOCOLATE FLOURLESS TORTE	4.25 each
SHEET CAKE <i>chocolate, yellow, carrot, or red velvet</i>	3.25 each
LAYERED CREAM CAKE <i>strawberry cream, or marble cream</i>	3.25 each
ASSORTED CUPCAKES <i>chocolate or yellow with frosting and toppings</i>	3.25 / each
BROWNIES	23 per 25
ASSORTED BARS	26 per 25
ASSORTED DESSERT PLATTER <i>brownies, cookies, & scotcheroos</i>	29 per 25
FRESH BAKED COOKIES	22 per 25
ASSORTED DESSERT SHOOTERS	4 each
ASSORTED CHEESECAKE BITES	27 per 25

Build Your Own

Priced per person

BUILD YOUR OWN SUNDAE BAR / 7

Vanilla ice cream with assorted toppings:
chocolate and caramel syrup, sprinkles, whipped
cream, cherries and nuts.

BUILD YOUR OWN CHEESECAKE / 7.25

Vanilla cheesecake with assorted toppings:
chocolate and caramel syrup, strawberries,
crushed Oreos, whipped cream and nuts.