

# 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.

### CLUBHOUSE – 10

WHOLE FRUIT ACCOMPANIED BY AN ASSORTMENT OF FRESH PASTRIES, GRANOLA BARS, AND YOGURT

### SPRING TRAINING – 10.50

SLICED FRESH FRUIT, BUILD-YOUR-OWN BERRY YOGURT PARFAITS, ASSORTED PASTRIES AND JAMS

### V.I.P. CLUBHOUSE – 11.50

SLICED FRESH FRUIT ACCOMPANIED BY AN ASSORTMENT OF DANISHES, MUFFINS, FRESH PASTRIES AND BAGELS.

## A LA CARTE

### KENOSHA STYLE KRINGLES

ASSORTED FLAVORS / \$11 PER DOZEN

### GRANOLA BARS

1.75 EACH

### 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

### SEASONAL SLICED FRUIT

SMALL 10-20 / 29

MEDIUM 20-50 / 50

LARGE 50-75 / 70

## BEVERAGES

SOFT DRINKS	2.5 / EACH
BOTTLED WATER	2.5 / EACH
CANNED SODA	2.5 / EACH
PUNCH/JUICE	18 / GAL
HOT CHOCOLATE	18 / GAL
COFFEE SERVICE	22 / GAL
TEA SERVICE	18 / GAL



## 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.

### RISE AND SHINE BREAKFAST BUFFET – 15.50

LIGHT AND FLUFFY SCRAMBLED EGGS, HASH BROWNS, CRISPY BACON, BREAKFAST SAUSAGE LINKS, ASSORTED PASTRIES AND 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.

### BREAKFAST SANDWICH BUFFET – 18

ENGLISH MUFFIN OR CROISSANT SANDWICHES WITH THE CHOICE OF EGGS, CHEESE, HAM, SAUSAGE, AND BACON. SERVED WITH HASH BROWN PATTIES, WHOLE FRUIT, AND PASTRIES.

## 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.

PICK THREE OPTIONS FOR YOUR GROUP'S PLATED LUNCH.

### SIGNATURE BALLPARK BURGER –

12.50

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.

### TROPHY CLUB WRAP – 10.50

TORTILLA SHELL STUFFED WITH SLICED OVEN–ROASTED HAM, TURKEY, CRISPY BACON, CHOPPED ROMAINE, RED ONIONS, SLICED TOMATOES AND A STONE–GROUND DIJON REMOULADE SAUCE.

### 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.

### 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.

### 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.

### COBB SALAD – 14.50

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  
\*SALAD OPTION DOES NOT COME WITH A SIDE OPTION\*

## BOX LUNCH

ALL BOX LUNCHESES INCLUDE ONE SANDWICH TOPPED WITH LETTUCE, TOMATO, CHIPS, COOKIE, FRESH FRUIT, NAPKINS, UTENSILS AND CONDIMENTS

13.50 PER PERSON (TWO OPTIONS PER GROUP)

### SANDWICH OPTIONS

HAM AND SWISS

TURKEY AND CHEDDAR

VEGGIE WRAP

CHICKEN SALAD ON A CROISSANT

## LUNCHEON BUFFETS

MINIMUM OF 25 PEOPLE.

ALL LUNCHEON BUFFETS INCLUDE REGULAR AND DECAFFEINATED COFFEE. FOLLOWED BY AN ASSORTMENT OF FRESH OVEN BAKED COOKIES AND BROWNIES.

MAKE IT A DINNER BUFFET FOR AN ADDITIONAL \$5 PER PERSON

### FIELD OF GREENS SALAD & SANDWICH – 16

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.

ADD HOMEMADE SOUP AND DINNER ROLLS FOR \$3/ PERSON.

### ITALIAN BUFFET – 18

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.

### SOUTH OF THE BORDER – 18

INCLUDES SOFT SHELL TACOS, SPICY BEEF AND SHREDDED CHICKEN, WARM NACHO CHEESE, JALAPENOS, ONIONS, TOMATOES, SHREDDED LETTUCE, SALSA, SHREDDED CHEESE, SOUR CREAM AND TORTILLA CHIPS. SERVED WITH A SIDE OF SOUTHWEST CORN,

### BALLPARK BUFFET – 18

PICK TWO:

GRILLED HAMBURGERS, BRATS OR 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.

PICK ALL THREE PROTEIN OPTIONS FOR AN ADDITIONAL \$3/ PERSON.

### PARTY SUBS – 13

ASSORTMENT OF SUBS, VEGETABLES WITH DIP, AND CHIPPERS

### BACKYARD BBQ – 20

BBQ PULLED PORK OR PULLED CHICKEN SANDWICHES SERVED WITH BUNS. PAIRED WITH MAC AND CHEESE, CORN, AND COLESLAW



## PLATED DINNER ENTRÉES

THE FOLLOWING PLATED DINNERS INCLUDE A FRESH GARDEN SALAD, FRENCH AND RANCH DRESSING, CHEF'S CHOICE VEGETABLES, FRESHLY BAKED ROLLS, AND REGULAR AND DECAFFEINATED COFFEE. IN ORDER TO HAVE A PLATED MEAL WE WILL NEED ASSIGNED SEATS.

ENTRÉES SIDE CHOICES: GARLIC SMASHED POTATOES, DILLED RED POTATOES, OR RICE PILAF  
UPGRADE SIDE OPTIONS: LOADED TWICE POTATOES, MAPLE GLAZED SWEET POTATOES, OR GARLIC PARMESAN RICE \$1 ADDITIONAL PER PERSON.

### BEEF & PORK

#### BEEF TENDERLOIN – 32



SIX OUNCE GRILLED TENDERLOIN COOKED MEDIUM AND SERVED WITH BRANDY CREAM DEMIGLACE.

#### 6 OZ BEEF CHATEAU – 28



TENDER GRILLED SIX OUNCE BEEF CHATEAU TOPPED WITH A RED WINE DEMI-GLACE VEAU.

### DOOR COUNTY PORK

#### TENDERLOIN – 24

SEASONED EIGHT OUNCE GRILLED PORK TENDERLOIN TOPPED WITH A DOOR COUNTY CHERRY SAUCE.

#### BRISKET – 28

SLOW SMOKED OVER HICKORY AND APPLEWOOD, THIS HALF POUND OF PERFECTLY SEASONED, TENDER BEEF BRISKET IS FINISHED WITH A BBQ DEMI-GLACE

### SEAFOOD

#### TERIYAKI SALMON – 23

GRILLED TERIYAKI-GLAZED SALMON FILLET FINISHED WITH TOASTED SESAME SEEDS AND FRESH SCALLIONS.

#### CAJUN SALMON – 22



SALMON FILLET SEASONED WITH CAJUN AND BROWN SUGAR THEN SEARED AND ROASTED TO PERFECTION. TOPPED WITH DELICIOUS PINEAPPLE SALSA.

#### MEDITERRANEAN HADDOCK – 21

BAKED HADDOCK FILLET TOPPED WITH FENNEL, GRAPE TOMATO, GARLIC AND ONIONS SAUTÉED WITH BUTTER AND LEMON JUICE FINISHED WITH FRESH BASIL.



## CHICKEN

### CAPRESE CHICKEN – 20

GF

BONELESS GRILLED CHICKEN BREASTS TOPPED WITH HOMEMADE TOMATO BRUSCHETTA. FINISHED WITH A MOZZARELLA BLEND.

### CHICKEN MARSALA – 20

BONELESS CHICKEN BREASTS TOPPED WITH A WILD MUSHROOM MARSALA CREAM SAUCE.

### BACON RANCH CHICKEN – 20

GF

BONELESS GRILLED CHICKEN BREASTS MARINATED IN RANCH DRESSING. TOPPED WITH BACON AND GREEN ONIONS.

### SNAKE BITE CHICKEN – 20

BONELESS GRILLED CHICKEN BREASTS TOPPED WITH A BEER AND MAPLE SAUCE.

EVERY PLATE HAS TWO DIFFERENT PROTEIN OPTIONS. WE DO NOT REQUIRE ASSIGNED SEATS FOR THIS OPTION SINCE EVERYONE WILL HAVE THE SAME MEAL.

### STEAK AND CHICKEN – 33

6 OZ. BEEF CHATEAU TOPPED WITH A SAVORY MUSHROOM SAUCE. PAIRED WITH YOUR CHOICE OF A 4 OZ. CHICKEN ENTREE.

### SURF AND TURF – 36

6 OZ. BEEF CHATEAU TOPPED WITH A SAVORY MUSHROOM SAUCE. PAIRED WITH YOUR CHOICE OF A 4 OZ. SEAFOOD ENTREE.

## VEGETARIAN OR VEGAN

### BUTTERNUT SQUASH RAVIOLI – 20

STUFFED RAVIOLI TOPPED WITH A SHERRY BUTTERNUT SQUASH SAUCE WITH A BALSAMIC GLAZE DRIZZLE. PAIRED WITH A SIDE OF SEASONAL FRESH VEGETABLES.

### WILD MUSHROOM WELLINGTON – 18

SAUTEED WILD MUSHROOMS, GRILLED ROASTED RED PEPPERS, GRAINS, AND PARMESAN CHEESE STUFFED IN A PUFF PASTRY. SERVED WITH BASMATI RICE.

### VEGAN PASTA PRIMAVERA – 17

SAUTEED VEGGIES TOSSED IN A RED PASTA SAUCE AND OLIVE OIL. SERVED OVER EGG FREE BOWTIE PASTA.



## 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, AND REGULAR AND DECAFFEINATED COFFEE.

### SILVER SLUGGER BUFFET

TWO ENTRÉE SELECTIONS / \$24 PER PERSON.

### GOLD GLOVE BUFFET

THREE ENTRÉE SELECTIONS / \$28 PER PERSON.

### SIDE SELECTIONS

GARLIC PARMESAN RICE  
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  
CAPRESE CHICKEN  
CAJUN CHICKEN ALFREDO  
CHICKEN MARSALA  
PASTA PRIMAVERA

## CARVING STATIONS

ADD THESE TO ANY STATION OR BUFFET STYLE MEAL TO ADD AN ADDITIONAL UPGRADED OPTION. HAND SLICED BY A CHEF FOR ONE HOUR.

### HONEY GLAZED HAM – 200

SLOW COOKED HONEY GLAZED  
HAM SERVED WITH DUSSELDORF  
STONE-GROUND MUSTARD AND  
FRESH ROLLS.  
SERVES 50-70 GUESTS.

### ROASTED TURKEY – 265

WHOLE BONELESS TURKEY BREAST SERVED WITH  
CRANBERRY AIOLI SERVED WITH FRESH ROLLS.  
SERVES 50-70 GUESTS.

### PRIME RIB – 500

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.

# DINNER ADD ONS

## ADD ON FOOD STATIONS OR LATE NIGHT CRAVINGS

BUILD YOUR OWN / PRICED PER PERSON

### MAC AND CHEESE – 9

MACARONI AND CHEESE WITH CAJUN CHICKEN, BROCCOLI, BACON, CHEESE, AND TOASTED BREAD CRUMBS.

### FAJITA BAR – 9

HOT BEEF, SPICY CHICKEN, PEPPERS, ONIONS, RICE, SALSA, SOUR CREAM, SHREDDED CHEESE, ONION AND LETTUCE SERVED WITH SOFT SHELLS.

### 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

### MASHED POTATO BAR – 8

GARLIC MASHED POTATOES SERVED WITH GRAVY, SCALLIONS, SHREDDED CHEDDAR CHEESE, BROCCOLI, BACON, AND SOUR CREAM

### NACHO BUFFET – 8

SPICY BEEF, NACHO CHEESE, SLICED JALAPENOS, BLACK OLIVES, ONIONS, TOMATOES, SHREDDED LETTUCE, SALSA, GUACAMOLE, SHREDDED CHEESE, SOUR CREAM AND TORTILLA CHIPS.

### CHEESE CURD BUFFET – 196

JALAPENO BEER PRETZEL, CHEDDAR WITH ITALIAN BREADING, AND CHEDDAR WITH BEER BREADING, SERVED WITH ASSORTED DIPPING SAUCES.

### POPCORN MACHINE – 175

UNLIMITED, FRESHLY POPPED POPCORN

## DISPLAY OPTIONS

### CRUDITÉ – 170

FRESH SEASONAL VEGETABLES ACCOMPANIED BY A DILL DIP.  
SERVES 100

### FRUIT DISPLAY – 170

AN ASSORTMENT OF FRESH SEASONAL MELONS AND BERRIES.  
SERVES 100

### CHARCUTERIE – 200

AS ASSORTMENT OF CHEESES, SAUSAGE, HARD SALAMI, NUTS, MARINATED VEGETABLES, AND GOURMET CRACKERS.  
SERVES 100



# HORS D'OEUVRES

## HOT APPETIZERS

ALL OPTIONS SERVE 50.

ARTICHOKE DIP (GF)	85
WITH WHITE CORN TORTILLA CHIPS	
BACON WRAPPED WATER CHESTNUTS (GF)	105
BALLPARK NACHO CHEESE (GF)	50
WITH WHITE CORN TORTILLA CHIPS	
ONION-JAM, ARUGULA, AND MOZZARELLA FLATBREAD	95
BUILD-YOUR-OWN BARBECUE PULLED PORK SLIDERS	130
WITH PICKLES & COLESLAW	
BUILD-YOUR-OWN BURGER SLIDERS	135
SOFT PRETZEL BITES WITH CHEESE SAUCE	75
CHICKEN PESTO FLATBREAD	95
CRAB RANGOONS AND SWEET & SOUR SAUCE	90
HAWAIIAN PINEAPPLE AND TERIYAKI CHICKEN SATAY	98
KOREAN BARBECUED BEEF AND ONION SATAY	118
MEATBALLS	93
BBQ, MARINARA, TERIYAKI, OR SWEDISH	
VEGETABLE STUFFED MUSHROOM CAPS	118
SAUSAGE STUFFED MUSHROOM CAPS (GF)	118
BONELESS CHICKEN WINGS AND ASSORTED SAUCES	100
PORK EGG ROLLS AND SWEET CHILI SAUCE	95
CREAM-CHEESE STUFFED, BACON-WRAPPED JALAPEÑOS	125



# HORS D'OEUVRES

## COLD APPETIZERS

ALL OPTIONS SERVE 50.



ASSORTED PINWHEEL WRAPS	80
CAPRESE SKEWERS	95
CHEESE AND CRACKER TRAY	95
FRESH GUACAMOLE AND SALSA WITH CORN TORTILLA CHIPS	85
HAM PICKLE ROLL UPS	80
TACO DIP TRAY WITH CORN TORTILLA CHIPS	78
HUMMUS DIP WITH PITA CHIPS AND VEGETABLES	77
ITALIAN BRUSCHETTA CROSTINI	93
PROSCIUTTO WRAPPED ASPARAGUS WITH GARLIC & HERB BOURSIN CHEESE	105
RATTLER ALE DIP WITH KETTLE CHIPS	40
SHRIMP SHOOTER WITH COCKTAIL SAUCE	130
SLICED TENDERLOIN & HORSERADISH CREAM CROSTINI	105
CALIFORNIA STYLE SUSHI ROLLS CRAB, CUCUMBER, AVOCADO, AND CREAM CHEESE	100
VEGETABLE SUSHI ROLLS AVOCADO, ASPARAGUS, AND CUCUMBER	90
SPICY TUNA SUSHI ROLLS WITH CAJUN SEARED TUNA AND CUCUMBER	110
VEGETABLE AND DILL DIP SHOOTER	92
VIDALIA ONION DIP AND KETTLE CHIPS	40
BUFFALO CHICKEN DIP AND KETTLE CHIPS	45

# DESSERTS

## SELF SERVE DESSERTS

APPLE CRISP	3.50 EACH
CHEESECAKE	4.50 EACH
STRAWBERRY, RASPBERRY, OR TURTLE	
CHOCOLATE FLOURLESS TORTE	4.50 EACH
SHEET CAKE	3.50 EACH
CHOCOLATE, YELLOW, CARROT, OR RED VELVET	
LAYERED STRAWBERRY CREAM CAKE	4.50 EACH
ASSORTED CUPCAKES	3.50
CHOCOLATE OR YELLOW WITH FROSTING AND TOPPINGS	
BROWNIES	23 PER 25 PIECES
ASSORTED BARS	26 PER 25 PIECES
ASSORTED DESSERT PLATTER	29 PER 25 PIECES
BROWNIES, COOKIES, & SCOTCHAROOS	
FRESH BAKED COOKIES	27 PER 25 PIECES



# SNACKS

## MID-DAY SNACKS

### PRICED PER POUND

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

# BEVERAGES

## NON – ALCOHOLIC BEVERAGES

SOFT DRINKS	3 / EACH
BOTTLED WATER	3.5 / EACH
CANNED SODA	3 / EACH
PUNCH/JUICE	18 / GAL
HOT CHOCOLATE	20 / GAL
COFFEE SERVICE	24 / GAL
TEA SERVICE	18 / GAL
UNLIMITED SODA PACKAGE	285



## ALCOHOLIC BEVERAGES

RAIL COCKTAILS	7.50
PREMIUM COCKTAILS	8.50
DOMESTIC TAP BEER	7
DOMESTIC BOTTLE BEER	4.75
CRAFT TAP BEER	8.50
CRAFT BOTTLE BEER	6
WINE BY THE GLASS	7
WINE BY THE BOTTLE	25
CHAMPAGNE BY THE BOTTLE	22
DOMESTIC 1/2 BARREL	275
CRAFT OR IMPORT 1/2 BARREL	375

### OTHER OPTIONS (PRICES VARY)

SIGNATURE DRINKS BY THE GALLON
OLD FASHIONED FOUNTAINS
CHAMPAGNE WALL
TABLE WINE POUR

#### SOME POLICIES REGARDING ALCOHOL:

- ALL ALCOHOL HAS TO BE PROVIDED FROM OUR LIQUOR LICENSE. THERE WILL BE NO OUTSIDE ALCOHOL BROUGHT INTO THE VENUE TO BE CONSUMED.
- WE WILL NOT SERVE ANYONE UNDER 21 (EVEN IF A PARENT OR GUARDIAN IS PRESENT)