



PRIVATE EVENTS & CATERING

Below are some popular options. We can customize these menus or build a special menu just for you.
Let us do the work so you can relax and enjoy your event!

QUESTIONS OR WANT TO BOOK A DATE?

Call or text Brook at 715-771-0421

Fiesta Bar

Everyone loves tacos and this menu features a build your own taco bar, enchiladas, burritos, and more! Available on-site or takeout

Mingling Mixer Menu

This option is perfect for a casual get together. Appetizers are served buffet style. One drink included per person. Available on-site

Buffet Lunch or Dinner

Looking for a traditional fish, chicken, beef option? We can do that too! Available on-site or to-go

Three course plated dinner

Let us plate everything and bring it to your guests, the most formal option. Available on site

Looking for something a little different? Call or text Brook at 715-771-0421 to brainstorm.

Fiesta To-Go

Minimum 15 people

\$24 per person +tax

Orders due 72 hours in advance

Fiesta at Our Place

Minimum 20 people

\$28 per person +tax and 20% gratuity
(includes private space, fountain beverages)

AVAILABLE Sunday, Wednesday &

Thursday

Book in advance for best availability

Menu

Fried Corn Tortilla Chips with sides of guacamole, sour cream, salsa

Taco Bar Buffet

corn hard shell tacos and soft flour tortillas

Seasoned pulled chicken & ground beef

cheddar jack cheese, tomato, onion, jalapeños, lettuce, hot sauce

Enchilada Tray

(Choose one flavor)

Cheese

Cheese & bean

Chicken & cheese

Spinach & cheese

Sides: Refried & black beans, brown rice

Mingling Mixer & Cocktails Our Place

Minimum 20 people

\$28 per person +tax and 18% gratuity
(includes private space, fountain beverages)

Book in advance for best availability

INCLUDES:

Private party space for 3 hours
1 Drink ticket per attendee for a glass of wine or, draft or bottled beer
Vegetable crudité
Cheese & cracker tray

AND CHOICE OF 3 APPETIZERS BELOW:

Kale and spinach dumplings with Asian ginger dipping sauce

Sesame marinated tuna poke, guacamole, pineapple, lettuce cups

BBQ Meatballs

Bruschetta

Greek salad cups

Crispy fried Brussels with sriracha and honey, goat cheese, with or without bacon

Tuna or chicken salad sliders

Chips with spinach & artichoke dip

Coconut shrimp with pineapple dipping sauce

Fried cauliflower with vegan smokey lime sauce

Fried burrata ravioli with marinara

Vegetarian cream cheese stuffed mushrooms

Sausage & blue cheese stuffed mushrooms

Mini chicken quesadillas

Corn tortilla chips, salsa, guacamole

Deviled eggs

Spinach filled pastry puffs

Potato skins topped with sour cream & bacon

Risotto croquettes, chive sour cream

Sun-dried tomato tortilla with spinach and hummus pinwheels & basil pinwheels

Mediterranean flatbreads

Chicken Caesar pinwheels

Served buffet style. (Calculated at 1.5 to 2.5 of each selection per guest)

ADD-ONS:

Add an additional appetizer selections @ \$4 per person

Buffet Lunch or Dinner at Our Place or Catered to You

25 to 50 guests, for larger events call Brook 715 771 0421

\$45 per person +tax and 20% gratuity
(includes private space, fountain beverages)

Book in advance for best availability

Suggested Menu

(Please note you can customize the menu with available substitutions)

Salads: (Choose 1)

House Salad: Spring greens, carrots, cucumbers, tomato, sweet Vidalia vinaigrette (vegan, gluten free)

Classic Caesar: Romaine, shaved parmesan, house Caesar dressing, croutons (vegetarian, gluten free)

Entrees:

Grilled Salmon: with a honey Dijon glaze (gluten free)

Chicken Marsala: Sautéed chicken breast with mushrooms and a rich Marsala wine sauce

Black Truffle Mushroom Ravioli: with a chardonnay, basil & mushroom cream sauce (vegetarian)

Sides:

Roasted Root Vegetables

Parmesan Dusted Roasted Potatoes

Dessert Option: Add mini-chocolate mousse, bread pudding, Boston cream pie or blueberry crumble for \$3 per person

Available Substitutions:

Grilled Salmon with Light Pesto Cream Sauce (gluten free)

Shrimp Scampi Pasta Sun-Dried Tomato, White Wine Garlic Sauce, Fresh Basil, Pasta

Chicken Florentine: Baked chicken breast with creamy spinach topping

Pasta a 'la Vodka: Cavatelli pasta tossed with a tomato, vodka cream sauce

Mediterranean Chicken (or Shrimp) Pasta Sun-Dried Tomato, Black Olives, Feta Cheese, White Wine

Steak Medallions with a Wild Mushroom Sauce (+\$7.00) (gluten free)

Mac & Cheese: creamy cheese blend of Wisconsin cheddar, Italian parmesan and Danish gouda with pasta, topped with toasted breadcrumbs and baked to a golden brown

Three Course Plated Dinner (10-24 guests)

\$50 per person

Sample Menu

[\(Please note you can customize our menus with available substitutions or special requests\)](#)

First Course – choose one for all guests

Mixed Green Salad with Cucumbers, Carrots, Tomatoes and House Dressing

Caesar Salad with shaved Parmesan, Croutons

New England Clam Chowder

Minestrone Soup

Second Course:

Grilled Salmon with Honey Dijon Glaze (gluten free)

Chicken Florentine: Baked Chicken Breast with Creamy Spinach Topping

Black Truffle Mushroom Ravioli: with a chardonnay, basil & mushroom cream sauce (vegetarian)

Sides: Sautéed Julienned Organic Carrots and Zucchini; Mashed Potatoes

Dessert: Mini Chocolate Mousse (gluten free)

Available Substitutions:

Grilled Salmon with Light Pesto Cream Sauce (gluten free)

Shrimp Scampi Pasta Sun-Dried Tomato, White Wine Garlic Sauce, Fresh Basil, Pasta

Chicken Florentine: Baked chicken breast with creamy spinach topping

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Starch Substitutions:

Wild Mushroom Risotto

Wild & Brown Rice Blend

Roasted Potatoes

Vegetable substitutions:

Succotash

Roasted Root Vegetables

Roasted Brussel Sprouts

BAR PACKAGE OPTIONS

Open Bar: Offer your guests wine, beer, and mixed drinks from our fully stocked bar featuring premium brands. \$25 per person, 3 hours, must be purchased for all guests. Excludes top shelf.

Wine and Beer Party Bar: Choose 4 bottled beers and 2-4 wine selections from our house wine list to offer your guests. Bill is based on consumption. \$5 per beer, \$30 per bottle of wine. Guests can purchase other drinks from the bar.

Partial Bar: Pay for a select amount (e.g., the first \$500) after that amount is reached, the server will check with you and can then let guests know the remaining drinks will be on individual tabs

Cash Bar: Guests purchase their own drinks. Our servers will offer cocktail service for your guests.

Prosecco Toast: Champagne flute toast with Prosecco 5~/per person

PARTY OPTIONS

60" Television: \$50

Live Music: \$300+ (depending on availability)

FINE PRINT

Deposit: A \$200 non-refundable deposit is required to hold the date and time. Date and time are not guaranteed until deposit is made.

Menu Choices: Final selections are due one week prior. Must include advance count of number of entrees, i.e. 5 chicken, 4 salmon for plated meals.

Decorations: In some cases, decorations are allowed depending on party timing and time of year. Talk to your party planner about any decorations you may choose to bring with you to your event.

Cake-Cutting Fee: Parties can bring in cakes, , there is a \$25 charge for cutting, plating, and serving.