

RECEPTION STATIONS

Potato Station \$13/person

Mashed potatoes, sour cream and chives, bacon bits and shredded cheddar, sweet potatoes, marshmallows, brown sugar and raisins

Fajita Station \$15/person

Cilantro-lime marinated chicken strips, chimichuri flank steak, onions and peppers, warm flour and hard shell corn tortillas, nacho chips, jalapeno, warm cheese sauce, pico de gallo, cheddar cheese, sour cream, salsa



Mac-n-Cheese \$15/person

Traditional creamy cheddar, truffle gruyere cavatappi pasta, trilogy of Wisconsin cheese, broccoli, sundried tomatoes, orecchiette pasta, garlic cheesy bread
Add diced chicken \$2/person | Add shrimp \$5/person

Pasta Bar \$15/person

Cheese tortellini carbonara, farfalle pomodoro, baked penne with ricotta and mozzarella, garlic-parmesan bread sticks, sundried tomato focaccia
Add diced chicken or Italian sausage \$2/person

Seafood Extravaganza \$55/person

Chilled lemongrass poached jumbo shrimp, snow crab claws oysters on the half shell, cocktail sauce and cucumber mignonette spicy tuna tartare tacos, goma wakame, bay scallop Peruvian ceviche spiced wonton crisps

Pacific Rim Station \$17/person

Snow crabmeat rangoon, thai sweet chili dipping sauce
Lobster spring rolls with mango-chili sauce, chicken satay with peanut-ginger sauce, vegetable fried rice, fortune cookies



Salad Station \$12/person

Locally grown greens, romaine, garlic and herb croutons, cucumber, tomato, olives, carrots, diced egg, red onion, shredded cheddar, blue cheese, bacon, 1893 Pfister signature dill, caeser, balsamic dressings

Party Sub Station \$11.00/person

Roast beef, turkey and ham deli subs, made on an extra large hoagie and jumbo pretzel bread, topped with cheddar, provolone, Swiss cheese and condiments, with house made potato chips

**Stations can become action - \$100 attendant fee per station. Minimum of 30 guests. Reception stations are out for a maximum of 1.5 hours. All food & beverage prices are subject to applicable service charge and sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.*



CARVING STATIONS



Herb crusted leg of lamb \$200
(serves approximately 25 guests)
Served with mint jus and cocktail rolls

Roasted breast of turkey \$275
(serves approximately 30 guests)
Served with turkey brown gravy, orange cranberry mayonnaise
and cocktail rolls

Gusto bone-in ham \$250
(serves approximately 40 people)
Served with whole grain mustard and cocktail rolls

Mustard rubbed Roast Berkshire pork loin \$225
(serves approximately 30 guests)
Served with apple cider reduction and cocktail rolls



Slow roasted whole tenderloin of beef \$375
(serves approximately 20 guests)
Served with rosemary red wine jus and cocktail rolls

Sea salt, garlic and herb crusted prime rib of beef \$375
(serves approximately 30 guests)
Served with brandy mustard jus, horseradish cream and cocktail rolls

Steamship round of beef \$800
(serves approximately 150 people)
Served with creamy horseradish, whole grain mustard
and natural jus, and cocktail rolls



Seared rare ahi tuna loin \$275
(serves approximately 20 people)
Served with pickled ginger, wasabi, yuzu-soy ponzu
sesame togarashi mayo, wonton crisps

Plus \$100 attendant fee, per station. Carving stations are out for a maximum of 1.5 hours. All food & beverage prices are subject to applicable service charge and sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.

