



CATERING

MENU



**Delaware
North**
Sportservice



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BEVERAGES

BEVERAGES À LA CARTE

Coffee (per gallon)	\$45.00
Hot Chocolate (per gallon)	\$35.00
Hot Tea Service (per day)	\$40.00
Milk (per bottle) white or chocolate	\$3.00
Juice (per bottle) orange or cranberry	\$3.50
Nicolet Spring Water (per bottle)	\$3.50
Assorted Coca-Cola Products (per can)	\$3.00
Assorted AHA Sparkling Water (per can)	\$3.00

BEVERAGE PACKAGES

Soda & Water

assorted Coca-Cola products and Nicolet Spring water available during the length of event

Half Day Service *events lasting four (4) hours or less* \$7.00

Full Day Service *events lasting four (4) to eight (8) hours* \$10.00

Coffee, Tea, Soda & Water

Coffee, hot herbal tea, assorted Coca-Cola products and Nicolet Spring water available during the length of event

Half Day Service *events lasting four (4) hours or less* \$12.00

Full Day Service *events lasting four (4) to eight (8) hours* \$15.00



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BREAKFAST

CONTINENTAL BUFFET

Minimum of 25 guests. Served with freshly brewed coffee, hot herbal teas and juice.

The Classic

\$14.50

- assorted breakfast pastries, bagels and muffins served with whipped butter, fruit preserves and cream cheese
- seasonal fresh fruit

The Healthy Harvest

\$15.50

- assorted bagels served with whipped butter, fruit preserves and cream cheese
- seasonal fresh fruit
- variety of individual packets of oatmeal
- individual Greek yogurts; toppings include granola and fresh berries
- assorted cereal and low fat milk

HOT BUFFET

Minimum of 25 guests. Served with freshly brewed coffee, hot herbal teas and juice.

On the Go Breakfast

\$17.75

- seasonal whole fruit
- assorted granola bars
- muffins
- assorted individual yogurts
- bacon, egg and cheese biscuit sandwiches

Brewers Breakfast

\$21.00

- assorted breakfast pastries and mini muffins served with whipped butter
- seasonal fresh fruit
- scrambled eggs with chives
- breakfast potatoes
- apple-wood smoked bacon
- country sausage links

Brewers Brunch

\$29.00

- assorted breakfast pastries and mini muffins served with whipped butter
- seasonal fresh fruit
- build your own yogurt parfait
- breakfast potatoes
- apple-wood smoked bacon
- scrambled eggs with chives
- mini vegetable quiche
- cold smoked salmon display, garnishes and bagels
- Monte Cristo sandwiches
muenster, Gouda, ham and grape jam between two slices of French toast
- thick sliced ham served with silver dollar rolls



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BREAKFAST

BREAKFAST ENHANCEMENTS

Embellish your buffet by adding any of the following:

Fresh Whole Fruit (per person)	\$2.25
Seasonal Fresh Fruit (per person)	\$3.25
Individual Flavored Assorted Greek Yogurt (5 oz)	\$3.00
Assorted Granola Bars (per dozen)	\$30.00
Bagels and Cream Cheese (per dozen)	\$30.00
Assorted Muffins (per dozen)	\$36.00
Assorted Pastries (per dozen)	\$30.00
Breakfast Sandwiches and Wraps (per dozen)	\$48.00

choose from the following options:

- ham and cheese croissant
- bacon, egg and cheese biscuit
- scrambled egg, cheese and chorizo wrap

BREAKFAST ACTION STATIONS

Minimum of 25 guests. Available as accompaniment to breakfast buffet options only (see page 2). One (1) chef is required per every 50 guests. \$100.00 per chef for two (2) hours.

Omelet Station **\$10.00**

omelet or eggs cooked to order with assorted meats, vegetables and cheeses served with ketchup, hot sauce and salsa

Griddle Station **\$7.00**

made to order pancakes or cinnamon French toast served with fresh maple syrup and whipped butter

Waffle Station **\$7.00**

made to order waffles served with house-made jams, whipped butter and fresh maple syrup



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SNACKS

MEETING BREAKS

Minimum of 25 guests.

Spring Training

- tortilla chips with house-made salsa, pico de gallo and guacamole
- miniature vegetable quesadillas

\$9.00

The Bullpen

- house-made chips
- M&M's
- mini pretzel bites with cheese sauce and spicy mustard

\$9.00

Farm Team

- vegetable crudité served with ranch and hummus
- chef's seasonal hummus with toasted pita chips
- seasonal fresh fruit

\$10.00

Bases Loaded

\$13.00

- mini corn dogs
- house-made chips with onion and ranch dips
- fresh buttery popcorn
- individually packaged fresh cheese curds

Walk Off

\$15.00

- individual fruit smoothies
- assorted granola bars
- trail mix
- fresh whole fruit

SNACKS Á LA CARTE

Assorted Potato Chips (per bag)	\$3.50
Pretzels (per bag)	\$2.50
Snack Mix (per bag)	\$3.50
Freshly Popped Salted Popcorn (per box)	\$4.00
Assorted Salted Nuts (per bag)	\$4.00
Assorted Candy (per dozen)	\$36.00



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LUNCH

LUNCH BUFFETS

Minimum of 25 guests. Served with iced tea and lemonade. Served until 2:00 PM only.

Soup & Salad

\$17.00

Choose one (1) soup and one (1) salad; served with garlic Parmesan bread sticks and assorted cookies

SOUPS:

- tomato basil
- broccoli cheddar
- chicken noodle

SALADS:

- garden salad with fresh vegetables, ranch and balsamic vinaigrette dressing
- mixed berry salad with granola, goat cheese and balsamic vinaigrette dressing
- add chicken (\$3 per person)
- add steak (\$6 per person)

The Sandwich Market

\$23.00

Choose three (3) of the below sandwich selections; served with mixed green salad, pasta salad with fresh vegetables, house-made chips and assorted cookies

- smoked ham and cheddar on a pretzel bun with lettuce, tomato, red onion and beer mustard
- grilled chicken and mango red cabbage slaw in a tortilla wrap with citrus-jerk emulsion
- grilled vegetable wrap with seasonal marinated grilled vegetables, honey balsamic syrup and Parmesan cheese
- roast beef and Havarti on a Kaiser bun with lettuce, pickled peppers and brown butter mayo
- roasted turkey and provolone with lettuce, tomato, red onion in a tortilla wrap with citrus herb mayo
- salami, capicola and provolone on tomato focaccia with lettuce, tomato, red onion and pesto aioli

Ballpark Fare

\$23.00

- grilled brats and sauerkraut
- char-grilled sirloin beef sliders
- baked beans
- assorted condiments and cheeses
- fresh bakery rolls
- hot dogs
- potato salad
- house-made chips
- lettuce, tomato, onion and pickle
- cookies



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LUNCH

ENHANCED LUNCH BUFFETS

Minimum of 25 guests. Served with iced tea and lemonade. Served until 2:00 PM only.

L'Italiano

\$25.00

- Tuscan grilled chicken with artichokes and sun-dried tomato, Parmesan herb cream sauce
- caprese salad
- bread sticks
- three cheese ravioli with roasted wild mushroom ragout
- pancetta gnocchi
- classic Caesar salad
- cookies*

*upgrade your dessert to tiramisu for an additional \$2 per person.

La Fiesta

\$25.00

- marinated steak and chicken fajitas with peppers and onions
- chori-queso dip, house-made guacamole and salsa, served with tortilla chips
- churros*
- grilled vegetable quesadillas, pico de gallo and cheese
- street corn elote salad
- warm flour tortillas
- cilantro rice

*upgrade your dessert to tres leches cake for an additional \$2 per person.

Southern Cookout

\$26.00

- shredded barbecue pork
- potato salad
- macaroni and cheese
- house-made chips
- freshly baked rolls
- southern rubbed grilled chicken breasts
- creamy coleslaw
- cornbread
- cookies*

*upgrade your dessert to banana toffee rum cake for an additional \$2 per person.

Farmer's Table

\$27.00

- seared chicken breast, lemon thyme au jus
- ricotta pesto penne pasta with zucchini and roasted heirloom tomatoes
- seasonal fresh vegetables
- freshly baked rolls
- garlic herb grilled pork loin
- mixed greens salad with herb vinaigrette
- wild rice
- cookies



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LUNCH

PLATED LUNCH ENTRÉES

Minimum of 25 guests. All entrées are served with choice of salad, freshly baked rolls and butter, gourmet coffee and hot herbal teas.

CHOICE OF SALAD

House Salad

spring greens, grape tomatoes, cucumber, carrots and herb vinaigrette

Caesar Salad

crisp romaine, Parmesan, garlic croutons and zesty Caesar dressing

Sweet Citrus Salad (add \$2 per person)

mixed greens, bleu cheese, bacon, artichokes and a sweet citrus vinaigrette

CHOICE OF ENTRÉE

Coriander-Fennel Crusted Pork Loin

\$24.00

peppercorn demi

Caprese Chicken

\$23.00

balsamic chicken topped with tomato, mozzarella and basil

Rosemary-Honey Grilled Chicken

\$23.00

wild mushroom brandy sauce

Lemon Herb Seared Salmon

\$25.00

dill pesto cream sauce

Beef Short Rib

\$30.00

natural braising jus reduction

6 oz Beef Tenderloin

\$36.00

beurre rouge

Penne Pasta Primavera (vegetarian)

\$22.00

penne pasta and seasonal vegetables with a roasted garlic Parmesan butter sauce

Chef's Seasonal Vegan (vegan)

\$22.00

CHOICE OF STARCH

Garlic Whipped Potatoes

Wild Rice Pilaf

Parsley Butter Red Potatoes

Lemon Garlic Orzo

Roasted Fingerling Potatoes

Basil Parmesan Risotto

CHOICE OF VEGETABLE

Honey Thyme Glazed Carrots

Sautéed Haricot Verts

Charred Broccolini

Grilled Asparagus



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LUNCH

GRAB & GO LUNCHES - \$18.50

Choose up to three (3) selections. Minimum of six (6) orders per selection; includes fresh whole fruit, bag of potato chips, cookie and one (1) bottled water.

SANDWICH SELECTIONS

Smoked Ham and Cheddar on a Pretzel Bun with lettuce, tomato, red onion and beer mustard

Grilled Chicken and Mango Red Cabbage Slaw Wrap with a citrus-jerk emulsion

Roast Beef and Havarti on a Kaiser Bun with lettuce, pickled peppers and brown butter mayo

Salami, Capicola and Provolone on Tomato Focaccia with lettuce, tomato, red onion and pesto aioli

Grilled Vegetable Wrap with seasonal marinated grilled vegetables, honey balsamic syrup and Parmesan cheese



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DISPLAYS AND HORS D'OEUVRES

CULINARY DISPLAYS

designed to serve fifty (50) guests

Vegetable Crudité \$155

fresh seasonal vegetable display served with cucumber-dill tzatziki and roasted garlic hummus

Fresh Fruit Display \$175

an array of seasonal fruits and berries

Cheese & Sausage Display \$210

a variety of Wisconsin's best artisanal cheese and sausage; served with assorted crackers

Italian Antipasto \$265

grilled and marinated vegetables with an assortment of Italian specialty meats and cheeses

Traditional Shrimp Cocktail \$300

lemon poached shrimp, cocktail sauce and lemon wedges

Grazing Table \$300

baked brie with honey, spinach artichoke spread, beer cheese fondue, fruits, crudité veggies, hummus, French onion dip, assorted charcuterie, cheese and crackers

SLIDER BOARDS

designed to serve twenty five (25) guests

COLD

Waldorf Chicken Salad \$95

chicken salad, slider pretzel bun

Beef Tenderloin Sliders \$125

grilled and chilled to rare tenderloin, sweet onions and peppers, sweet purple mustard

Lobster Rolls \$150

cold water lobster salad with citrus-tarragon mayo, bibb lettuce, buttered New England bun

HOT

Pulled Pork \$100

house smoked pulled pork, BBQ sauce, slider bun

Hot Ham & Cheese \$140

smoked ham, cheddar, dijonaise, pretzel slider bun

Nashville Hot Fried Chicken \$120

slaw, pickles, honey aioli

Beef Sliders \$110

beef patty, cheddar cheese, caramelized onion, slider bun



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DISPLAYS AND HORS D'OEUVRES

COLD HORS D'OEUVRES

priced per fifty (50) pieces;

for passed hors d'oeuvres, a \$50.00 charge per attendant is required

Mini Tomato Caprese Skewers

\$150

skewered grape tomatoes, Kalamata olives, fresh mozzarella, basil, black pepper, extra virgin olive oil and balsamic glaze

Garden Bruschetta

\$150

Mini Lobster Tart

\$300

Citrus lobster salad in a mini tart shell

Shrimp Adobo Tostada

\$210

shrimp, Cotija cheese, scallion, sour cream

Prosciutto Wrapped Melon

\$180

balsamic drizzle

Tuna Poke Spoons

\$250

fresh ahi tuna with avocado, sesame seeds and chives

Chilled Beef Tenderloin

\$250

rare tenderloin, Wisconsin Parmesan, radish, arugula, toast point

Hummus Naan Bites

\$160

curried hummus, yogurt, chive batons, naan bread

Cranberry Bacon Brie Crostini

\$150

brie, cranberry bacon onion jam, micro greens, crostini

Prime Rib Skewer

\$225

cheddar cheese and creamy horseradish



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DISPLAYS AND HORS D'OEUVRES

HOT HORS D'OEUVRES

priced per fifty (50) pieces;

for passed hors d'oeuvres, a \$50.00 charge per attendant is required

Blue Crab Cakes

remoulade sauce

\$210

Pancetta Florentine Stuffed Mushrooms

spinach, herbs and cream cheese

\$150

Parmesan Garlic Risotto Fritters

deep fried risotto, roasted red pepper aioli

\$175

Jerk Chicken or Thai Chicken Skewers

honey tamarind or sweet peanut dipping sauce

\$200

Bierhaus Sausage and Pretzel Bite

jalapeño honey mustard glazed sausage and garlic pretzel

\$175

Crispy Mini Vegetable Spring Rolls

sweet chili sauce

\$160

Grilled Cheese Tomato Shooters

mini grilled cheese, tomato soup shooter

\$150

Eggplant Crisps

fried eggplant rounds, burrata, sun-dried tomato relish

\$170

Hoisin Glazed Pork Belly

Thai chili cucumber chutney

\$195



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DISPLAYS AND HORS D'OEUVRES

GAME DAY FARE

designed to serve fifty (50) guests

Chicken Wings

honey BBQ or buffalo with bleu cheese and celery sticks

\$200

Chicken Tenders

with ranch dip and BBQ sauce

\$180

Mini Corn Dogs

\$150

Loaded Tater Tots

bacon, nacho cheese, sour cream, chives

\$125

Chips and Salsa

house-made salsa verde and fresca *(add house-made guacamole for \$50)*

\$110

House-made Chips

roasted onion dip

\$110

Dip Trio

spinach and artichoke dip, buffalo chicken dip and queso served with tortilla and pita chips

\$200

Roasted Vegetable Quesadillas

grilled vegetables, roasted peppers, pico de gallo and avocado crema
(add house-made guacamole for \$50)

\$150

Chicken Quesadillas

grilled chicken and vegetables, roasted peppers, pico de gallo and avocado crema
(add house-made guacamole for \$50)

\$175

Milwaukee Pretzel Bites

served with sharp cheddar cheese

\$170



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STATIONS

ACTION STATIONS

Minimum of 25 guests. One (1) chef is required per every 50 guests. \$100.00 per chef for two (2) hours

TWO STATIONS - \$27.00 | THREE STATIONS - \$35.00 | FOUR STATIONS - \$40.00

Street Tacos

Choice of two:

- adobo chicken
- pork carnitas
- carne asada
- mahi mahi

served with sautéed peppers and onions, cilantro rice, crema, pico de gallo, salsa verde, cotija, cheddar cheese and lime wedges

Gourmet Sausage Grill

Johnsonville bratwurst, Polish and Italian sausages accompanied by sauerkraut, pickle relish, spicy mustard, jalapeños and nacho cheese

Mac & Cheese

Choice of two:

- BBQ pork and cheddar cheese
- bacon and smoked Gouda
- buffalo chicken with cheddar cheese, topped with bleu cheese crumbles
- lobster meat with goat cheese sauce (add \$5 per person)

Asian Expo

marinated chicken with steamed sticky rice and beef strips stir-fried with Chinese noodles in a soy-ginger sauce with assorted fresh vegetables

Potato Bar

Choice of mashed or baked potatoes

Choice of two:

- grilled chicken
- bacon
- bratwurst
- BBQ brisket (add \$2 per person)

served with assorted fresh vegetables, shredded cheeses, sour cream and pico de gallo

Pasta

grilled chicken with white wine Parmesan cream sauce, grilled Italian sausage with arrabiata sauce, assorted fresh vegetables and herbs

Risotto

Choice of two:

- grilled chicken
- shrimp
- roasted wild mushrooms
- pancetta

Kebab Station

chicken kebabs, steak kebabs, roasted garlic hummus with grilled pitas, grilled vegetables, garlic sauce and pickled red onion



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STATIONS

CARVING STATIONS

Please note: one (1) chef is required per carving station. \$100.00 per chef for two (2) hours.

Citrus Cilantro Roasted Pork Loin

\$275

serves approximately 25 guests

charred onion tomato relish, chipotle aioli and silver dollar rolls

House Smoked Breast of Turkey

\$325

serves approximately 30 guests

dijon mustard, cranberry pecan relish and silver dollar rolls

Honey-Glazed Ham

\$350

serves approximately 35 guests

whole grain mustard and buttermilk biscuits

Beef Tenderloin

\$500

serves approximately 20 guests

tarragon aioli, horseradish cream and fresh onion rolls

Prime Rib

\$600

serves approximately 30 guests

horseradish cream and silver dollar rolls



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DINNER

DINNER BUFFETS

Minimum of 25 guests. Served with freshly brewed gourmet coffee and hot herbal teas.

Little Italy

\$35.00

- pancetta gnocchi with blistered cherry tomatoes, Parmesan and basil pesto
- Tuscan grilled chicken with artichokes and sun-dried tomatoes, Parmesan herb cream sauce
- antipasto platter
- bread sticks
- three cheese ravioli with roasted wild mushroom ragout
- caprese salad
- classic Caesar salad
- seasonal vegetables
- tiramisu

Cactus League

\$37.00

- grilled chicken breasts with chipotle cream
- fresh tortillas
- tortilla chips with salsa and guacamole
- fire roasted corn and black beans
- grilled flank steak with charred scallion salsa verde
- fajita vegetables
- cilantro rice
- elote salad
- churros

A Taste of the South

\$39.00

- blackened catfish with creole remoulade
- mixed greens salad with herb vinaigrette
- macaroni and cheese
- cornbread and biscuits with whipped honey butter
- BBQ pulled pork
- fried chicken with cayenne honey drizzle
- sautéed seasonal vegetables
- white cheddar grits
- bourbon bread pudding

The Supper Club

\$40.00

- seared grilled chicken breast with brandy mushroom cream
- roasted garlic pasta primavera
- horseradish whipped potatoes
- mixed greens salad with herb vinaigrette
- grilled sirloin Gorgonzola gratin with onion and asparagus ragout
- green beans with fire roasted red peppers
- Caesar salad
- chocolate fudge cake



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DINNER

PLATED ENTRÉES

Minimum of 25 guests. All entrées are served with choice of salad, choice of vegetable, choice of starch, freshly baked rolls and butter, gourmet coffee and hot herbal teas.

SIGNATURE SALAD SELECTION

House Salad

spring greens, grape tomatoes, cucumber, carrots and herb vinaigrette

Caesar Salad

crisp romaine lettuce, Parmesan cheese, fresh croutons and zesty Caesar dressing

Spinach Salad (add \$2 per person)

apples, walnuts, red onions, bleu cheese and cider vinaigrette

CHOICE OF ENTRÉE

Airline Chicken Breast

champagne cream sauce

\$32.00

Pecan Crusted Chicken Breast

\$34.00

Prime Rib (12oz)

au jus

\$46.00

Filet Mignon (8oz)

red wine shallot demi-glaze

\$52.00

Braised Short Rib

cabernet reduction

\$39.00

Bone-In Pork Chop

brandy mushroom cream sauce

\$32.00

Grilled Salmon

with lemon beurre blanc

\$36.00

Steamed and Butter Poached Lobster Tail (8oz)

\$67.00

Duet of Filet and Salmon

\$48.00

red wine demi-glaze and lemon beurre blanc

Duet of Braised Short Rib and Airline Chicken

\$43.00

cabernet reduction and champagne cream sauce

Penne Prima (Vegetarian)

\$24.00

penne pasta and seasonal vegetables with garlic Parmesan sauce

Chef's Seasonal Vegan Entree (vegan)

\$24.00

CHOICE OF VEGETABLES

honey thyme glazed carrots

charred broccolini

sautéed haricot verts

grilled asparagus

CHOICE OF STARCHES

garlic whipped potatoes

parsley butter red potatoes

roasted fingerling potatoes

wild rice pilaf

basil Parmesan risotto

lemon garlic orzo



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DINNER

CHILDREN'S MENU - \$15.00

Plated meals for children 8 and under.

CHOICE OF STARTER

House Salad

spring greens, grape tomatoes, cucumber, carrots and herb vinaigrette

Fresh Fruit Cup

CHOICE OF ENTRÉE

Pasta

choice of marinara or Alfredo sauce, meatballs, garlic bread

Chicken Fingers

three breaded tenders, ranch dressing or BBQ dipping sauce and a side of mac and cheese

Cheeseburger

lettuce, tomato, pickle and American cheese on a toasted bun, served with fries

CHOICE OF DESSERT

Chocolate Chip Cookie

Chocolate Chunk Brownie



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DESSERT

PLATED DESSERTS

Vanilla Cheesecake

graham cracker crumb crust, topped with a mixed berry compote

\$10.00

Red Velvet Cake

cream cheese and buttercream icing

\$10.00

Key Lime Pie

graham cracker crumb crust, whipped topping

\$10.00

Chocolate Mousse Cake

rich chocolate ganache layered with milk and white chocolate mouse, dusted with cocoa powder

\$10.00

Turtle Cheesecake

caramel, pecans and chocolate

\$10.00

Brownie

fresh raspberries and raspberry coulis

\$10.00

Opera Cake

creme anglaise and cacao nibs

\$11.00

CELEBRATION CAKES

Specially made round or sheet cakes for your occasion, customized with a message or special theme. Inquire with your Catering Coordinator for sizes, pricing and details. Add à la mode for an additional \$2.00 per person.

DISPLAY & ACTION STATIONS

Build Your Own Sundae Bar

vanilla and chocolate ice cream served with assorted candies, chocolates and sauces

\$12.00

Assorted Cupcake Display (per dozen)

vanilla, chocolate chocolate chip, peanut butter delight, raspberry lemon, café mocha or S'mores

\$48.00

Assorted Dessert Bar Platter (per dozen)

\$40.00

Assorted Cookie Platter (per dozen)

\$30.00

Brownie Platter (per dozen)

\$36.00

The Pink Bakery Brownies (per dozen)

allergy friendly

\$44.00



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COCKTAILS AND BAR SERVICE

HOSTED BAR PACKAGES

Packages are priced per person.

Beer and Wine Hosted Bar Service

domestic and specialty beer, house wines and assorted Coca-Cola products

First Hour	\$9.00
Each Additional Hour	\$7.00

Home Run Hosted Bar Service

assorted spirits, domestic and specialty beer, house wines and assorted Coca-Cola products

First Hour	\$11.00
Each Additional Hour	\$9.00

Grand Slam Hosted Bar Service

assorted premium spirits, domestic and specialty beer, house wines and assorted Coca-Cola products

First Hour	\$13.00
Each Additional Hour	\$10.00

Liquors not listed above can be purchased separately, priced per bottle.

A bartender fee of \$100 per bartender (for the first hour (4) hours) shall apply to all bar functions.

Bartenders are required, and charged for, unless otherwise stated.

CONSUMPTION & CHARGE SERVICE

Price listed per drink. Day-of Guest Charge bars are cashless; only credit cards accepted

Domestic Beer

Miller products including Miller Lite, High Life and Coors Light

Client Hosted	\$5.75
Guest Charge	\$6.25

Premium Beer

Blue Moon, Seasonal Leinenkugel's, Vizzy Hard Seltzer and local craft beers (subject to change)

Client Hosted	\$7.25
Guest Charge	\$7.75

Selected House Wines

Moscato, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Pinot Noir

Client Hosted	\$6.75
Guest Charge	\$7.25

Home Run Mixed Drinks

SKYY, Jim Beam, Hornitos, Beefeater, Bacardi, Captain Morgan, Korbel, Seagrams 7, Dewars

Client Hosted	\$7.50
Guest Charge	\$8.00

Grand Slam Mixed Drinks

Titos, Casamigos, Tanqueray, Bacardi, Captain Morgan, Malibu, Paul Masson, Maker's Mark, Johnny Walker Red Label

Client Hosted	\$8.50
Guest Charge	\$9.00



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POLICIES AND PROCEDURES

Meal Guarantees

Guarantees are required for the number of persons attending your special event by 11:00am, seven (7) business days prior to your special event. This number will be considered a guaranteed number for attendance and cannot be subject to reduction. If no guarantee is received, the expected number of guests on the contracted Banquet Event Order will be considered the guarantee. If attendance falls below the guarantee, the contact on the contract is responsible for the number guaranteed.

Contract Confirmation

The client has 72 hours from the date of the contract to return the signed contract to Delaware North Sportservice with deposit information. If a signed contract is not received within this time frame, the contract becomes null and void. Upon receipt of the contract, a 50% non-refundable deposit will be assessed to your credit card via your deposit information. The remaining estimated balance will be assessed to your credit card seven (7) days prior to your event.

Cancellation

If a cancellation occurs 21 days prior to your special event, no additional charges (beside the deposit) will be assessed to you. If a cancellation occurs less than 21 days prior to your special event, 50% of your estimated contract will be assessed to your credit card. If a cancellation occurs within 72 hours of your special event, full charges will be applied to your credit card. All cancellations must be received in writing.

Food and Beverage Service

All Federal, State and Local laws regarding food and beverage purchase and consumption will be strictly adhered to.

Delaware North Sportservice and the Milwaukee Brewers reserve the right to serve alcohol to no one under 21 years of age.

All food and beverage consumed must be purchased through Delaware North Sportservice, unless special arrangements have been made. Remaining food shall not be taken from the premises.

Service Charge

All food and beverage is subject to an 20% taxable service charge and 6% catering sales tax. The service charge is not a gratuity and will not be paid to the employees providing your service.

Catered functions for groups of less than 25 people will be charged a labor cost fee of \$100.00.

Labor Charges

A bartender labor cost fee of \$100.00 per bartender (based on a four (4) hour minimum) shall apply to all bar functions. Bartenders are required and charged for unless otherwise stated. Additional labor hours will be charged at \$45.00 per hour per bartender. Delaware North Sportservice recommends one (1) bartender for every 50 to 75 guests. If you will require additional bartenders for every 50 to 75 guests, additional labor charges may be assessed to you.

Plating/Carry in Fee of \$1.75 per guest will be assessed for all outside desserts or cakes brought on-site. Desserts or cakes being carried into the premise must be prepared in a licensed kitchen.

Charges may be assessed for special activities not previously agreed upon or approved prior to your special event, such as special set-up, moving heavy items, handling and storage, etc.

Additional china rental fees may apply.

Payments

A credit card and method of payment is required to be sent in with the signed contract. A direct billing application will need to be completed and sent to Delaware North Sportservice if a credit card cannot be provided. Upon receipt of the contract in the, a 50% non-refundable deposit will be assessed to your credit card. The remaining estimated balance will be assessed to your credit card seven (7) days prior to your event. The amount due for additional food and/or beverage after the seven (7) business days will be charged to your credit card immediately after your special event. If a method of payment is not received seven (7) days prior to your event, services will not be rendered.

All cancellations must be received in writing.

Taxes and Pricing

All Federal, State and Municipal taxes are applicable and will be assessed to all goods and services (including service charge). Groups requesting tax exemption must provide tax-exempt status with the return of the signed contract.

Price Quotations

Menu pricing within this menu is subject to a proportionate increase to meet increased costs of foods, beverages and other costs of operation existing at the time of performance of our service. The client expressly grants the right to Delaware North Sportservice to raise the prices quoted or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept such substitution.

Liability

The client assumes the responsibility for any damages caused by it or any of its guests, invitees or other persons attending the special event.

Delaware North Sportservice and the Milwaukee Brewers will not be responsible for any lost, missing or stolen items you should bring to your special event. Please assign a responsible representative to gather items you have brought to the special event.

Delaware North Sportservice Catering and the Milwaukee Brewers will not be responsible for any gifts or cards given at your special event.



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