



MAPLE BLUFF COUNTRY CLUB

# BANQUET MENU



## Beverage Stations

Bottled Water	<b>\$2 per person</b>
Coffee, Decaffeinated Coffee and Hot Tea	<b>\$2.50 per person</b>
Juices featuring Orange, Apple and Cranberry	<b>\$2.50 per person</b>
Assorted Canned Soda	<b>\$2.50 per person</b>
Coffee and Juice	<b>\$4 per person</b>

## Breakfast Stations

### **\$75 Chef Attended Charge**

#### **MADE TO ORDER OMELETS \$9 per person**

Selection of Berkshire Ham, Cherrywood Bacon  
Caramelized Mushrooms, Onions, Tomatoes,  
Bell Peppers, Asparagus, Cheddar Cheese,  
Mozzarella Cheese

#### **MADE TO ORDER BELGIAN WAFFLES \$7 per person**

Homemade Belgian Waffles, Whipped Butter,  
Maple Syrup, Sliced Strawberries, Chocolate Chips,  
Vanilla Bean Whipped Cream

## Continental Breakfast

#### **TRADITIONAL BLUFF \$9 per person**

Assorted Danish and Pastries  
Seasonal Fresh Fruit Display  
Variety of Individual Yogurts  
Coffee and Juice Station

#### **PREMIERE BLUFF \$11 per person**

House Baked Assorted Muffins and Coffee Cakes  
with Jams, Butter and Preserves  
Yogurt Bar featuring Door County Granola,  
Fresh Seasonal Fruits and Berries, Toasted Nuts  
Hard Boiled Eggs  
Coffee and Juice Station

## DIETARY REQUIREMENTS

**DF** = DAIRY FREE      **GF** = GLUTEN FREE

**V** = VEGETARIAN      **S** = SPICY

## Breakfast Buffets **\$16 per person**

Minimum of 25 people. \$50 labor charge for fewer than 25 people.  
Buffet includes Coffee and Juice Station and House Baked Assorted  
Muffins and Coffee Cakes with Jams, Butter and Preserves.

#### **CHOOSE TWO (each additional item \$2 per person)**

Seasonal Fresh Fruit Display  
Yogurt Bar featuring Door County Granola,  
Fresh Seasonal Fruits and Berries, Toasted Nuts  
Wisconsin Cheddar Cheese Hashbrown Bake  
Potatoes O'Brien  
Dried Fruit Oatmeal with Candied Pecans and Honey

#### **CHOOSE ONE (each additional item \$3 per person)**

Cherrywood Smoked Bacon  
Roasted Breakfast Sausage Links  
Seared Breakfast Sausage Patties  
Maple Glazed Berkshire Ham Steaks  
Turkey Bacon

#### **CHOOSE ONE (each additional item \$2 per person)**

Scrambled Eggs with Chives  
Wisconsin Cheddar Cheese Scrambled Eggs  
Spinach and Bacon Quiche with Roth Kase Gruyère Cheese  
Caramelized Mushroom and Asparagus Egg White Frittata

#### **CHOOSE ONE (each additional item \$4 per person)**

Traditional or Vegetarian Eggs Benedict with Citrus Hollandaise  
Chorizo Breakfast Strata with Tomatoes and Pepperjack Cheese  
Vanilla Bean French Toast with Maple Syrup  
Braised Beef Short Rib Hash with Sofrito Vegetables  
Seafood Crepes with Champagne Tomato Sauce



## Petite Lunch Salads

Petite Lunch Salads are served with Warm French Rolls and Butter. Freshly Brewed Coffee, Hot Tea and Iced Tea are included.

### **Petite Lunch Salad Optional Proteins**

Grilled Free Range Chicken Breast **\$8**, Seared Prime Beef Tenderloin Tips **\$8**, Pan Seared Organic Salmon **\$10**, Sesame Seared Ahi Tuna **\$10**

### **MBCC WEDGE (DF, GF) \$7 per person**

Wedges of Iceberg Lettuce, Carrots, English Cucumbers, Pickled Red Onions, Cherry Tomatoes, Chopped Cherrywood Bacon, Hard Boiled Egg, Choice of House Dressing

### **GRILLED ASPARAGUS SALAD (GF, V) \$8 per person**

Arugula, Grilled Asparagus Spears, Shaved Bella Vitano Cheese, Toasted Pinenuts, White Balsamic Vinaigrette

### **MBCC CAESAR SALAD \$7 per person**

Chopped Romaine Lettuce, Traditional Caesar Dressing, Homemade Garlic Herb Croutons, Shredded Sarvecchio Parmesan Cheese, White Anchovies

### **BERRY SALAD (DF, GF, V) \$9 per person**

Arugula, Fresh Raspberries, Blueberries, Strawberries, Lemon Honey Vinaigrette, Candied Walnuts

### **ROASTED BEET AND FIG QUINOA SALAD (GF, V) \$9 per person**

Arugula, Roasted Red and Candy Striped Beets, Balsamic Honey Vinaigrette, Dried Mission Figs, Crumbled Goat Cheese, Orange Supremes

### **ASIAN SALAD (DF, V) \$9 per person**

Spinach, Bok Choy, Water Chestnuts, Mandarin Oranges, Shaved Radish, Sesame Sweet and Sour Dressing, Crispy Wonton Strips

### **ITALIAN ORZO SALAD (V) \$8 per person**

Tender Orzo Pasta, Roasted Red Peppers, Kalamata Olives, Capers, Fresh Basil, Italian Vinaigrette, Feta Cheese

### **SHAVED CAULIFLOWER SALAD (GF, V) \$9 per person**

Roasted Colored Cauliflower, Shaved Radicchio, Carrots, Golden Raisins, Toasted Sunflower Seeds, Bella Vitano Cheese, Sweet Sherry Vinaigrette



## Boxed Lunches

Boxed lunches include a Bag of Chips, Chocolate Chip Cookie and an Apple.

### **Smoked Ham & Cheddar Kaiser \$13 per person**

Sliced Hardwood Smoked Ham, Wisconsin Cheddar Cheese, Lettuce, Tomato, Honey Dijon Mustard

### **Italian Hero \$13 per person**

Ham, Turkey, Mortadella, Alfalfa Sprouts, Tomato, Mozzarella, Italian Dressing, Basil Aioli, Toasted French Bread

### **Turkey Club Wrap \$13 per person**

Sliced Turkey Breast, Crumbled Bacon, Lettuce, Tomato, Mayonnaise, Flour Tortilla

### **Baby Spinach & Roasted Mushroom Wrap (V) \$13 per person**

Garlic & Thyme Roasted Woodland Mushrooms, Baby Spinach, Boursin Cheese Spread, Flour Tortilla



## Plated Lunch Entrées

Plated Lunch Entrées are served with choice of MBCC House Salad or Soup du Jour. Upgrade to Petite Lunch Salad for Additional \$2 Per Person. Plated Lunch Entrées also include MBCC Petite French Rolls and Butter, Freshly Brewed Coffee, Hot Tea and Iced Tea. \$1 Charge Per Person for Multiple Plated Lunch Entrée Choices.

### **Black Angus Sirloin au Poivré (GF) \$26**

7 oz. Peppercorn Seared Beef Sirloin, Brandy Green Peppercorn Cream Sauce, Roasted Garlic Risotto, Vichy Baby Carrots

### **Red Wine Braised Beef Short Ribs (GF, S) \$22**

Slow Braised Beef Short Ribs, Carr Valley Cheddar Cheese Polenta Cake, Spicy Giardiniera Vegetables, Natural Jus Reduction

### **Sage Crusted Porkloin (GF) \$22**

6 oz. Seared Berkshire Porkloin, Sweet Potato Puree, Bacon Braised Brussel Sprouts, Fuji Apple Cherry Chutney

### **Grilled Free Range Chicken Bruschetta \$19**

Angle Hair Linguine Pasta, Herb Infused Olive Oil, Kalamata Olive and Tomato Relish, Parmesan Frico, Fresh Basil

### **Southwest Stuffed Free Range Chicken Breast (GF, S) \$20**

Queso Fresco Stuffed Chicken Breast, Sofrito Rice, Roasted Poblano Cream Sauce, Pico de Gallo

### **Seared Organic Salmon (DF, GF) \$24**

Heirloom Tomato Napoleon, Roasted Yellow Pepper Coulis, Crispy Leeks

### **Blackened Tilapia (GF) \$19**

Cast Iron Seared Tilapia Filet, Creamy Grits, Mango Salsa, Crispy Tortilla Strips

### **Vegetable Stir Fry (DF, GF, V) \$16**

### **Add Sesame Seared Ahi Tuna (DF, GF) \$26**

Ginger Scented Jasmine Rice, Asian Vegetables, Sweet and Sour Glaze, Daikon Radish Slaw, Sesame Seeds

### **Eggplant Parmesan (V) \$18**

Angle Hair Linguine Pasta, Parmesan Crusted Eggplant, Fresh Mozzarella, Garlic Sautéed Spinach, Roasted Tomato Coulis

## *Lunch Buffet* **\$20 per person**

Minimum of 25 people. \$75 labor charge for fewer than 25 people.  
Buffet includes Coffee, Hot Tea, Iced Tea and Assorted Fresh Baked Cookies and Bars.

### **CHOOSE ONE (each additional item \$2 per person)**

- Freshly Baked Petite French Rolls
- Cornbread
- Herb Focaccia with Olive Oil
- French Baguettes
- Fried Tortilla Chips with Salsa and Guacamole
- Cheesy Garlic Bread

### **CHOOSE TWO (each additional item \$3 per person)**

- Italian Pasta Salad featuring Olives, Ciligine Mozzarella, Roasted Bell Peppers, Balsamic Vinaigrette
- Heirloom Caprese Salad with Fresh Mozzarella, Basil Vinaigrette, Extra Virgin Olive Oil, Heirloom Tomato
- Seasonal Fresh Fruit Display
- German Potato Salad with Cherrywood Smoked Bacon, Fresh Chive
- Creamy Coleslaw
- Poached Pear Salad with Mixed Greens, Bleu Cheese Crumbles, Candied Walnuts, Red Wine Vinaigrette
- Grilled Asparagus Display with Shaved Prosciutto, Sarvecchio Parmesan Cheese, Balsamic Reduction
- Grilled Corn and Black Bean Salad with Cilantro Vinaigrette and Crispy Corn Tortillas
- MBCC House Salad with Tomatoes, Radish, Carrots, Red Onion, Hard Boiled Eggs and Choice of Dressings
- Wisconsin Beer Cheese Soup with Soft Pretzels
- Roasted Red Pepper and Tomato Bisque

### **CHOOSE TWO (each additional item \$6 per person)**

- Shaved Herb Roasted Prime Rib with Au Jus and Creamy Horseradish Sauce, Baguettes and Fried Potato Wedges
- Red Wine Braised Beef Short Ribs with Caramelized Crimini Mushrooms, Roasted Red Potatoes and Natural Jus Reduction
- Blackened Berkshire Porkloin with Cilantro Chimichurri and Creamy Polenta
- Slow Roasted Pork Carnitas with Spanish Dirty Rice
- Baked Icelandic Cod with Herb Breadcrumb Crust, Lemon Buerre Blanc and Roasted Tomato Risotto
- Seared Organic Salmon with Citrus Fennel Slaw, Vegetable Quinoa and Herb Vinaigrette
- Free Range Chicken Stir Fry with Ginger Scented Jasmine Rice and Asian Vegetables
- Free Range Chicken Breast Bruschetta with Linguine Pasta, Mozzarella Cheese, Tomato Basil Relish, Balsamic Reduction
- Eggplant Parmigiana with Roasted Tomato Coulis, Garlic Sautéed Spinach, Sarvecchio Parmesan
- Loaded Vegetable Risotto with Roasted Spring Vegetables, Gruyère Cheese, Fresh Herbs
- Lasagna Bolognese with Spicy Marinara, Lemon Ricotta and Mozzarella Cheese
- Grilled Prime Cuts Burgers and Chicken Breasts with Condiments, Buns and Toppings
- Cold Cut Meats featuring Smoked Turkey Breast, Honey Ham and Herb Roasted Beef with Condiments, Bread and Toppings

20% service charge and additional sales tax will be added to all items.



# Chilled Hors d'oeuvres

Prices are listed per piece, minimum of 25 pieces per order.

## **Sesame Seared Tuna Wontons (DF, S) \$3.25**

Sesame Crusted Ahi Tuna, Ponzu Reduction, Fresno Chili Slaw, Sesame Seeds, Crispy Wonton

## **Jumbo Lump Crab and Shrimp Canapé (DF) \$3.25**

Jumbo Lump Crab Salad, Tarragon Aioli, Poached Tiger Shrimp, Sourdough Crostini

## **Prosciutto Wrapped Cantaloupe (DF, GF) \$2.50**

Italian Cured Prosciutto, Cantaloupe, Mint Chimichurri

## **Prime Beef Tenderloin Tartare (DF, GF) \$3.25**

Traditional Beef Tartare, Whole Grain Mustard Vinaigrette, Capers, Gherkins, Pickled Red Onions, Micro Arugula

## **Caprese Skewer (GF, V) \$2.00**

Cherry Tomatoes, Ciligine Mozzarella, Fresh Basil, Kalamata Olive, Balsamic Reduction

## **Door County Cherry Chicken Salad (DF, GF) \$2.50**

Free Range Chicken Salad, Dried Door County Cherries, Parsley Aioli, Candied Pecan, Belgium Endive

## **Seasonal Fruit Kabob (DF, GF, V) \$2.50**

Featuring Melons, Berries and Grapes

## **Artichoke and Spinach Phyllo Cup (V) \$2.50**

Artichoke and Spinach Dip, Crispy Phyllo Cup, Crispy Leeks

## **Foie Gras Mousse Canapé \$3.75**

Balsamic Braised Red Onions, Brandy Apricot Preserves, Crostini, Micro Arugula

## **Watermelon Gazpacho Shooter (DF, GF, V, S) \$2.50**

Jicama Cucumber Relish, Pickled Jalapeño

## **Avocado Spring Rolls (DF, GF, V) \$2.50**

Rice Paper Wrapper, Napa Cabbage, Alfalfa Sprouts, Spring Vegetables, Herb Vinaigrette, Ponzu Dipping Sauce

# Chilled Hors d'oeuvres Displays

Prices are listed per piece, minimum 25 pieces per order.

## **Wisconsin Cheese & Sausage Display**

**\$5.95 per person / Cheese Only \$4.95 per person**

An assortment of Wisconsin's Handcrafted Cheeses and Sausages, French Bread, Assorted Crackers

## **Balsamic Marinated**

**Grilled Vegetables \$4.95 per person**

An assortment of Grilled Seasonal Vegetables, Balsamic Vinaigrette

## **Antipasto Display \$5.95 per person**

An assortment of Italian Meats, Gourmet Olives, Peppers, Pepperoncinis, Eggplant Caponata, Balsamic Marinated Mushrooms, Breadsticks, Focaccia, Ciabatta Rolls

## **Whole Smoked Salmon Display**

**Serves approx. 50 people, \$250**

Diced Red Onion, Hard Boiled Eggs, Lemons, Capers, Creme Fraiche, Assortment of Crackers

## **Vegetable Crudités \$3.95 per person**

An assortment of Fresh Seasonal Vegetables, French Herb Dip

## **Fresh Fruit Display \$4.95 per person**

An assortment of Seasonal Melon, Berries and Other Seasonal Fruits

## **Cocktail Shrimp Display \$150 for 50 pieces**

Lemon Poached Shrimp, Lemons, Tomato Horseradish Sauce



20% service charge and additional sales tax will be added to all items.



# Warm Hons d'oeuvres

Prices are listed per piece, minimum 25 pieces per order.

**Tempura Fried Cheese Curds (V, S) \$2.75**

Fresh Sassy Cow Cheese Curds,  
Sriracha Ranch Sauce

**Pretzel Crusted Crab Cakes (S) \$4.00**

Jumbo Lump Crab Cake, Spicy Dijon Aioli

**Mini Swedish Meatballs \$2.00**

Angus Beef Meatballs,  
Mushroom Stroganoff Sauce

**Ginger Pork Potstickers (DF) \$2.50**

Asian Pork Dumplings,  
Lemongrass Ponzu Dipping Sauce

**Braised Short Rib Arancini \$3.00**

Red Wine Braised Short Ribs, Gruyère Risotto,  
Herb Breadcrumb Crust, Roasted Tomato Coulis

**Kalamata Olive Bruschetta (V) \$2.25**

Garlic Marinated Tomatoes, Olives,  
Fresh Ciligine Mozzarella, Toasted Crostini

**Bacon Wrapped Water Chestnuts (DF) \$2.00**

**Bacon Wrapped Dates (DF) \$3.00**

**Bacon Wrapped Diver Scallops (DF) \$4.00**

**Crispy Pork Belly (DF, GF, S) \$3.00**

Ginger Braised Pork Belly,  
Daikon Radish Slaw, Korean BBQ Sauce

**Coconut Fried Shrimp (S) \$4.00**

Coconut Breaded Tiger Shrimp,  
Spicy Orange Dipping Sauce

**Eggplant Caponata**

**Stuffed Mushroom Caps (GF, V) \$2.50**

Italian Eggplant Caper Caponata, Button  
Mushrooms, Feta Cheese, Toasted Pinenuts

**Buffalo Chicken Skewer (S) \$2.25**

Buffalo Marinated Free Range Chicken Breast,  
Blue Cheese Dipping Sauce

**Lamb Lollipops (DF, GF) \$4.75**

Sear New Zealand Lamb,  
Mint Chimichurri



20% service charge and additional sales tax will be added to all items.

## Dinner Action Stations

Carving stations include Silver Dollar Rolls and Accompanied Sauces  
\$75 Chef Attendant Fee Per Station

### **Garlic Rubbed Black Angus Prime Rib Carving Station \$425**

Slow Roasted Prime Rib Rubbed with Garlic and Fresh Herbs, Au Jus, Creamy Horseradish Sauce  
*Serves approximately 25-30 people*

### **Rosemary Marinated Grilled Round of Beef Carving Station \$275**

Grilled Prime Inside Round of Beef, Creamy Horseradish, Spicy Dijon Mustard Aioli  
*Serves approximately 50-60 people*

### **Herb Crusted Black Angus Beef Tenderloin Carving Station \$285**

Garlic and Herb Marinated Beef Tenderloin, Creamy Horseradish Sauce, Whole Grain Mustard Aioli  
*Serves approximately 20-25 people*

### **Roasted Free Range Turkey Breast Carving Station \$100**

Slow Roasted, Citrus Brined Turkey Breast, Orange Cranberry Sauce, Roasted Garlic Aioli  
*Serves approximately 20-25 people*

### **Hardwood Smoked Berkshire Ham Carving Station \$175**

Slow Roasted Smoked Berkshire Ham, Orange Honey Glaze  
*Serves approximately 40-60 people*

### **Seared Diver Scallop Station \$15 per person**

Seasonal Chutney and Vinaigrette

### **Sesame Seared Ahi Tuna Station \$13 per person**

Asian Napa Cabbage Slaw, Soy Honey Reduction

## Late Night Snacks

### **Assorted Mini Sliders \$8 per person**

Sliced Ham, Turkey, and Roast Beef Sliders, Assorted Condiments

### **Nacho Bar \$6 per person**

Tortilla Chips, Choice of Chicken or Beef, Lettuce, Black Olives, Tomatoes, Red Onion, Sour Cream, Salsa

### **Homemade Pizzas \$3 per person**

Thin Crust Pizzas, Assorted Toppings

### **Hush Puppies \$4 per person**

Powdered Sugared Small Donuts



20% service charge and additional sales tax will be added to all items.



# Plated Dinner Entrées

Plated Dinner Entrées are served with choice of MBCC House Salad or Soup du Jour. Upgrade to Petite Lunch Salad for Additional \$2 Per Person. Plated Dinner Entrées also include MBCC Petite French Rolls and Butter, Freshly Brewed Coffee, Hot Tea and Iced Tea. \$1 Charge Per Person for Multiple Plated Dinner Entrée Choices.

## **Surf and Turf (GF) \$58**

Grilled 5 oz. Prime Filet Mignon, 2 Seared Diver Scallops, Triple Crème Mashed Potatoes, Herb Roasted Asparagus, Red Wine Demi-Glace, Lemon Buerre Blanc

## **Black Angus Sirloin au Poivre (GF) \$26**

7 oz. Peppercorn Seared Beef Sirloin, Brandy Green Peppercorn Cream Sauce, Roasted Garlic Risotto, Vichy Baby Carrots

## **Red Wine Braised Beef Short Ribs (GF, S) \$29**

Slow Braised Beef Short Ribs, Carr Valley Cheddar Cheese Polenta Cake, Spicy Giardiniera Vegetables, Natural Jus Reduction

## **New York Strip \$34**

Grilled 12 oz. Prime Beef New York Strip, Sour Cream and Chive Potato Croquette, Haricot Verts, Tarragon Béarnaise

## **Prime Filet Mignon (GF) 6oz. \$37 / 8oz. \$41**

Grilled Prime Beef Tenderloin, Roasted Garlic Potato Puree, Herb Roasted Asparagus, Red Wine Demi-Glace

## **Sage Crusted Porkloin (GF) \$27**

8 oz. Seared Berkshire Porkloin, Sweet Potato Puree, Bacon Braised Brussel Sprouts, Fuji Apple Cherry Chutney

## **New Zealand Lamb Rack Persillade \$38**

Mustard Herb Breadcrumb Crusted Lamb Rack, Saffron Couscous, Fennel Slaw, Mint Chimichurri

## **Grilled Free Range Chicken Bruschetta \$22**

Angle Hair Linguine Pasta, Herb Infused Olive Oil, Kalamata Olive and Tomato Relish, Parmesan Frico, Fresh Basil

## **Southwest Stuffed Free Range Chicken Breast (GF, S) \$24**

Queso Fresco Stuffed Chicken Breast, Sofrito Rice, Roasted Poblano Cream Sauce, Pico de Gallo

## **Oven Roasted Free Range Chicken Breast (GF) \$27**

Frenched Chicken Breast, Butternut Squash Wild Rice, Roasted Broccolini, Garlic Herb Cream Sauce

## **Blackened Tilapia (GF) \$22**

Cast Iron Seared Tilapia Filet, Creamy Grits, Mango Salsa, Crispy Tortilla Strips

## **Seared Organic Salmon (DF, GF) \$28**

Heirloom Tomato Napoleon, Roasted Yellow Pepper Coulis, Crispy Leeks

## **Pretzel Crusted Walleye (GF) \$28**

Pan Seared Great Lakes Walleye, Herb Roasted Baby Red Potatoes, Haricot Verts, Dijon Mustard Beurre Blanc

## **Vegetable Stir Fry (DF, GF, V) \$18**

### **Add Sesame Seared Ahi Tuna \$28**

Ginger Scented Jasmine Rice, Asian Vegetables, Sweet and Sour Glaze, Daikon Radish Slaw, Sesame Seeds

## **Eggplant Parmesan (V) \$19**

Angle Hair Linguine Pasta, Parmesan Crusted Eggplant, Fresh Mozzarella, Garlic Sautéed Spinach, Roasted Tomato Coulis

## **Mushroom and Leek Risotto (GF, V) \$20 (Add Grilled Free Range Chicken \$28)**

Caramelized Woodland Mushroom, Slow Cooked Arborio Rice, Gruyère Cheese, Toasted Pinenuts, Crispy Leeks

## Dinner Buffet **\$25 per person**

Minimum of 25 people. \$75 labor charge for fewer than 25 people. Buffet includes Coffee, Hot Tea and Iced Tea.

### **CHOOSE ONE (each additional item \$2 per person)**

- Freshly Baked Petite French Rolls
- Cornbread
- Herb Focaccia with Olive Oil
- French Baguettes
- Fried Tortilla Chips with Salsa and Guacamole
- Cheesy Garlic Bread

### **CHOOSE ONE**

#### **(each additional item \$5 per person)**

- Warm Peach Cobbler with Old Fashion Vanilla Ice Cream
- Lemon Curd Tarts with Amaretto Scented Whipped Cream and Blueberries
- Assorted Fresh Baked Cookies
- Cinnamon Churros with Chocolate Sauce

### **CHOOSE TWO (each additional item \$3 per person)**

- Italian Pasta Salad featuring Olives, Ciligine Mozzarella, Roasted Bell Peppers, Balsamic Vinaigrette
- German Potato Salad with Cherrywood Smoked Bacon, Fresh Chives
- Creamy Coleslaw
- Poached Pear Salad with Mixed Greens, Bleu Cheese Crumbles, Candied Walnuts, Red Wine Vinaigrette
- Grilled Asparagus Display with Shaved Prosciutto, Sarvecchio Parmesan Cheese, Balsamic Reduction
- Seasonal Fresh Fruit Display
- Heirloom Caprese Salad with Fresh Mozzarella, Basil Vinaigrette, Extra Virgin Olive Oil, Heirloom Tomato
- Grilled Corn and Black Bean Salad with Cilantro Vinaigrette and Crispy Corn Tortillas
- MBCC House Salad with Tomatoes, Radish, Carrots, Red Onion, Hard Boiled Eggs and Choice of Dressings
- Roasted Red Pepper and Tomato Bisque
- Wisconsin Beer Cheese Soup with Soft Pretzels

### **CHOOSE TWO (each additional item \$6 per person)**

- Shaved Herb Roasted Prime Rib with Au Jus, Creamy Horseradish Sauce, Baguettes and Fried Potato Wedges
- Red Wine Braised Beef Short Ribs with Caramelized Crimini Mushrooms, Roasted Red Potatoes, Natural Jus Reduction
- Grilled Prime Cuts Burgers and Chicken Breasts with Buns, Condiments and Toppings
- Blackened Berkshire Porkloin with Cilantro Chimichurri and Creamy Polenta
- Slow Roasted Pork Carnitas with Spanish Dirty Rice
- Free Range Chicken Breast Bruschetta with Linguine Pasta, Mozzarella, Tomato Basil Relish, Balsamic Reduction
- Free Range Chicken Stir Fry with Ginger Scented Jasmine Rice and Asian Vegetables
- Baked Icelandic Cod with Herb Breadcrumb Crust, Lemon Buerre Blanc, and Roasted Tomato Risotto
- Seared Organic Salmon with Citrus Fennel Slaw, Vegetable Quinoa and Herb Vinaigrette
- Lasagna Bolognese with Spicy Marinara, Lemon Ricotta and Mozzarella Cheese
- Eggplant Parmigiana with Roasted Tomato Coulis, Garlic Sautéed Spinach, Sarvecchio Parmesan
- Loaded Vegetable Risotto with Roasted Spring Vegetables, Gruyère Cheese, Fresh Herbs

20% service charge and additional sales tax will be added to all items.





## Dessert Selections

### **New York Cheesecake \$8**

Graham Cracker Crust, Blueberry Compote, Vanilla Whipped Cream, Fresh Mint

### **Apple Cranberry Crisp \$9**

Cinnamon Oatmeal Crust, Fresh Baked Apples, Dried Cranberries, Old Fashion Vanilla Ice Cream, Bourbon Caramel Sauce

### **Flourless Chocolate Cake (GF) \$9**

Chocolate Drizzle, Strawberry Coulis, Vanilla Whipped Cream

### **Strawberry Schaum Torte \$9**

Crispy Meringue, Old Fashion Vanilla Ice Cream, Whipped Cream, Fresh Strawberry Sauce

### **Chocolate Chambord Mousse (GF) \$7**

Bittersweet Chocolate Mousse, Fresh Berries, Marbled Chocolate Cup, Shaved White Chocolate

### **Madagascar Vanilla Bean**

### **Crème Brulee (GF) \$8**

Crispy Turbinado Sugar Crust, Meyers Rum Macerated Berries

### **Ice Cream Sundae Bar \$10 per person**

Featuring Chocolate Shoppe Vanilla and Chocolate Ice Creams, Sprinkles, Crushed Peanuts, Whipped Cream, Hot Fudge, Chocolate Sauce and Cherries

### **Fresh Baked Cookies and Bars \$13 per dozen**

**Sheet cake pricing upon request.**

20% service charge and additional sales tax will be added to all items.



# Bar Menu

## BAR ARRANGEMENTS

### Payment Options

Open/Hosted Bar: All bar charges will be applied to the host of the event

Cash Bar: All drinks are purchased individually by guests

A combination of open and cash bar arrangements can be made, based on items or time. As a policy, shots and certain neat spirits are not served.

## MIXED COCKTAILS

Rail Drinks: \$6.00 to \$7.00

Call Drinks: \$7.00 to \$9.00

Premium Drinks: \$9.00 to \$11.00

\* Upcharge for specialty drinks apply.

### Call Liquors

Absolut	Canadian Club	Korbel
Bacardi	Captain Morgan	Seagrams
Bacardi Limon	Dewars	Smirnoff
Beefeater	Disaronno	Southern Comfort
Bombay	Jack Daniels	Tanqueray
Bombay Sapphire	Jose Cuervo	Tito's

### Premium Liquors

Grey Goose  
Hendricks  
JW Black  
Ketel 1  
Makers Mark  
Patron



## BOTTLED BEERS

A variety of domestic and import beers are available. We are happy to accommodate requests for specific beer that you would like to be available at your event.

Domestic Bottle: \$4.00

Import Bottle: \$5.00

### Beer Kegs

Domestic 1/2 barrel: \$300

Import/Premium 1/2 barrel: \$375

Amstel Light	Corona	Hopalicious	New Castle
Bucker (n/a)	Corona Light	Miller Lite	New Glarus Spotted Cow
Bud Light	Fat Tire	Michelob Ultra	Pabst Blue Ribbon
Capital Amber	Hacker Pschorr	MGD 64	O'Doules (n/a)
Coors Light	Heineken	Miller Genuine Draft	Stella

## WINE

For a larger event, passing wine upon guest arrival can increase speed and efficiency of bar service. Also consider pouring wine with dinner for you and your guests.

Glass House Wine: \$7.00

Bottle House Wine: \$22.00

### HOUSE WINES

CK Mondavi Chardonnay	CK Mondavi Cabernet
CK Mondavi Sauvignon Blanc	CK Mondavi Merlot
CK Mondavi Pinot Grigio	CK Mondavi Moscato
CK Mondavi White Zinfandel	Cook's Champagne

Any other wines distributed in the Madison area can be made available for your event. Please let us know of any specific wines you might like to offer, and we will do our best to make it available. Pricing on select wines subject to market value.

20% service charge and additional sales tax will be added to all items.