



## HORS D'OEUVRES

- Artichoke Spinach Dip** ..... \$15.99 / pound  
Served Cold with Naan Bread
- Hi Point Cheese Spread** ..... \$14.99 / pound  
Garlic Beer Cheese or Bacon Beer Cheese  
Served with Pretzels
- Meatballs** ..... \$12.99 / dozen  
Choice of Swedish, Italian, or BBQ
- Mini Crab Cakes** ..... \$29.99 / dozen  
Served with Garlic Aioli
- Rhumaki**  
Bacon-Wrapped Water Chestnuts ..... \$14.99 / dozen  
Bacon-Wrapped Scallops ..... \$22.99 / dozen
- Shrimp Cocktail – Large Black Tiger Shrimp** ..... \$19.99 / dozen  
Served with House-made Zesty Cocktail Sauce and Lemons
- Stuffed Mushroom Caps** ..... \$18.99 / dozen  
Choice of Spinach Parmesan or Italian Sausage

## TRAYS & PLATTERS

Quantities are based on the total number of confirmed guests.

- Assorted Wisconsin Cheese Tray** ..... \$1.99 / person  
Cheddar, Swiss, and Monterey-Jack  
Add sausage - \$0.50 / person  
Served with Crackers
- Seasonal Fresh Fruit** ..... \$2.99 / person
- Smoked Salmon** ..... \$4.99 / person  
Served with Red Onions, Hard-boiled Eggs, Capers, and Crackers
- Vegetable Platter** ..... \$2.49 / person  
Carrots, Celery, Broccoli, Cauliflower, and Bell Peppers  
Served with Ranch Dip



# GRAND BAILROOM EVENT & CATERING

## MENU

Starting at \$20.99 per person

Includes two proteins, two sides, one salad, and dinner rolls.

Choose from guest favorites or give us a call to discuss a personalized menu.

## BEEF

### Beef Stroganoff GF

Sirloin tips baked in natural gravy with onions, mushrooms, dijon mustard, and sour cream.

### \*Oven Roasted Top Sirloin GF/DF

Garlic and peppercorn-crust sirloin served with a red-wine-cracked peppercorn sauce.

### Brisket (+\$2) GF/DF

Garlic and peppercorn-crust sirloin served with a red-wine-cracked peppercorn sauce.

### Tenderloin Tips (+\$3) GF / DF

Beef tips with roasted onions, mushrooms, and rich natural beef sauce.

### \*Slow-Roasted Prime Rib (+\$6) GF/DF

A Hi-Point favorite slow-roasted and served with natural Au Jus.

### Shredded Beef GF

Served in natural juices and accompanied with creamy horseradish.

### \*Filet Mignon – 5oz (+\$9) GF/DF

Flavorful and tender steak from the center of the tenderloin served medium.

\*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Hamburgers or other beef ordered rare, medium-rare, or medium and eggs ordered sunny-side up, over-easy, or over-medium may be undercooked and are only served on consumer's request.



## PORK

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### Sliced Ham GF/DF

Sirloin tips baked in natural gravy with onions, mushrooms, dijon mustard, and sour cream.

### Herb Crusted Pork Loin GF/DF

Garlic and herb-seasoned loin, roasted whole, and topped with our dijon mustard cream sauce.

### Barbecued Pork GF/DF

Pork Loin seasoned with a house barbecue dry rub and brushed with barbecue sauce.

## POULTRY

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### Chicken and Biscuits

Pulled chicken in a natural gravy topped with chive baking soda biscuits.

### Sautéed Chicken Breast (+\$1) GF

Garlic and peppercorn-crusted sirloin served with a red-wine-cracked peppercorn sauce.

### Pheasant Marsala (+\$3) GF/DF

Garlic and peppercorn-crusted sirloin served with a red-wine-cracked peppercorn sauce.

### Oven Roasted Chicken

Boneless breast served over savory bread stuffing and topped with a sherry cream sauce.  
(With advance notice can be prepared GF.)

### Herb Roasted Chicken GF/DF

Boneless chicken breast seasoned with a house blend of herbs and garlic.

### Orange Glazed Chicken GF/DF

Boneless chicken breast marinated and finished with a Grand Marnier glaze.

## SEAFOOD

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### Baked Cod GF/DF

Cod loins baked with white wine, lemons, and butter. Served with house-made tartar sauce and lemons.

### Oven-Roasted Salmon (+\$2) GF

Basted with lemon and butter and topped with white wine dill cream sauce.

### Wild Gulf Shrimp (+\$3) GF

Wild Gulf shrimp tossed with butter, white wine, garlic, parsley, and lemon, served with lemon and zesty house-made cocktail sauce.

## STARCH & VEGETABLE

All vegetable dishes can be prepared without butter upon request.

### Garlic Mashed Potatoes GF

Made with Wisconsin russet potatoes, garlic, and heavy cream.

### Roasted Baby Red Potatoes (+\$1) GF

Baby red potatoes tossed with house seasoning and oven-roasted to perfection.

### House Macaroni & Cheese (+\$2)

Macaroni noodles combined in-house with a velvety cheese blend.

### Broccoli GF

Broccoli crowns steamed in light lemon butter.

### Asparagus (Seasonal) (+\$2) GF

Whole asparagus spears basted in sweet cream butter.

### Baked Potato GF

Baked Potato served with chives and sour cream.

### Herb Roasted Chicken GF

A blend of wild brown and white rice cooked in flavorful stock.

### Roasted Baby Carrots GF

Oven-roasted baby carrots with sweet butter.

### Sweet Corn (Seasonal) GF

Kernels of sweet corn tossed in sweet cream butter.

### Green Bean Almondine GF

Clipped fresh beans tossed with sweet cream butter and topped with toasted almonds.

## SALADS

### Mixed Greens GF/DF

A blend of mixed greens served with a choice of two dressings.

### Steakhouse Potato GF

A traditional creamy potato salad with chives, bacon, and cheddar cheese.

### Strawberry Walnut (+\$2) GF/DF

Sweet strawberries, walnuts, and tangy feta tossed with spinach and strawberry vinaigrette.

### Coleslaw

House-made cream-style coleslaw.

## VEGAN / VEGETARIAN

### Stuffed Pepper

Bell pepper stuffed with the perfect combination of rice.

### Vegetable Primavera

Seasonal vegetables tossed with pasta and finished with a light lemon zest.

For less common dietary or allergy accommodations, please schedule a call with us.  
Dietary dishes are prepared individually unless ordered as a primary protein option.

## THEMED OPTIONS

Limit of one theme per event.

### Taco Bar \$14.99 / person

Seasoned Ground Beef, Tortilla Chips, Lettuce,  
Tomatoes, Onions, Cheese, Sour Cream, and Pico De Gallo.

Choice of corn or flour tortillas and Spanish rice or refried beans.

Add seasoned chicken or seasoned pork for an additional \$2.99 per person.

### Italian Pasta Bar \$16.99 / person

Choose Two Pastas: Spaghetti, Penne, Cavatappi, or Elbow

Choose Two Sauces: Alfredo, Marinara, Bolognese, or Cheese

Choose One Meat: Beef Meatballs, Italian Pork Sausage or Chicken

Includes a mixed green salad with one dressing and freshly baked breadsticks.

Gluten-Free Pasta Available (+\$2)

### Salad Bar \$12.99 / person

A blend of mixed greens plus a variety of toppings.

Toppings include: carrots, tomatoes, broccoli, bell peppers, olives, peas, mushrooms, egg, onions,  
cucumbers, cottage cheese, shredded cheese, sunflower seeds, coleslaw, and croutons.

Add up to two proteins for an additional \$4.99 per person.

Choice of ham, turkey, real bacon bits, or chicken.

### Picnic Style Themed \$14.99 / person

Choose two sandwiches and two sides

#### Sandwiches

- Pulled Pork served with BBQ
- Shredded Beef with Creamy Horseradish
- Smoked Chicken in Tangy BBQ Sauce
- Chilled Waldorf Chicken with Cranberries and Walnuts
- Cold Ham served with Lettuce, Mayo and Cheese

#### Sides

- Potato Chips
- Steakhouse Potato Salad
- Coleslaw
- Cottage Cheese

**Dressing Choices:** Ranch, French, Thousand Island, Bleu Cheese, or Oil/Vinegar

## CHILDREN'S MENU

For children under 12 years of age,  
choose one option for all children

**Chicken Tenders with Applesauce** (\$7.99 / child)

or

**Trip to the Buffet** (half adult price / child)



# IN-HOUSE DESSERTS

Choose from guest favorites or speak with our on-premises pastry department for custom requests and options.  
All desserts are made from scratch, and pricing is based on a basic design for cakes/cupcakes.

- Assorted Cookie Tray**..... \$3.99 / person  
Sugar, Chocolate Chip, and Almond
- Brownie Tray**..... \$4.99 / person  
Chocolate Brownies topped with decadent chocolate frosting
- Cocktail Cupcakes**..... \$4.49 / person  
Cocktail-inspired cupcake flavors  
Flavors: Amaretto, Brandy Old Fashioned, or Grasshopper
- Traditional Cupcakes**..... \$3.99 / person  
Available in a variety of flavors
- Chocolate Dipped Strawberry Platter**..... \$7.49 / person  
Strawberries Dipped in Assorted Dark and White Chocolates
- Ice Cream Grasshoppers**..... \$7.99 / person  
\*\*On-site only – must be 21+ to consume
- Sheet Cake**..... \$3.99 / person  
Available in a variety of flavors
- Wedding Cake**..... Starting at \$299.00

## POPULAR FLAVORS

### Base

- Chocolate
- Almond
- Vanilla (white or yellow)
- Lemon
- Red Velvet
- Spice Cake
- Banana
- Pumpkin
- Carrot
- Angel Food
- Gingerbread

### Cake Filling

- Raspberry
- Lemon Curd
- Ganache
- Nutella
- Peanut Butter
- Mint
- Caramel
- Dolce de Leche
- Blackberry

### Frosting

- Italian Meringue Buttercream
- Chocolate Italian Meringue
- Caramel Italian Meringue
- Cream Cheese
- Chocolate Cream Cheese
- Ganache
- Mint



## LATE NIGHT SNACKS

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**Wisconsin Brat Sliders**..... \$2.99 / person  
Beer Brats, Buns, Ketchup, Mustard, and Onions.

**Pretzel Bites**..... \$1.99 / person  
Served with house-made honey mustard.

**Hi-Point Snack Mix**..... \$4.99 / person  
A blend of pretzel sticks, Chex mix, and M&M's tossed in a house seasoning.

**Nachos**..... \$6.99 / person  
Ground beef, Cheese, Onion, Lettuce, Sour Cream and Tortilla Chips.

**BBQ Macaroni and Cheese**..... \$6.99 / person  
House-made macaroni and cheese with the smoky, savory flavor of barbecue.

**Ham Sliders (Cold)**..... \$5.99 / person  
Thick-sliced Ham served with buns, mayo, cheese, and mustard.

**Pizza** (available on-site only)..... \$18.00 / pizza  
Up to two toppings included  
Each additional topping is \$1.00 per pizza

**Milkshakes** (requires freezer access)..... \$4.99 / person  
Hand-scooped ice cream, blended with milk and topped with Whipped Topping  
Choice of Vanilla or Chocolate  
Add \$0.99 / person for Oreo



## ADDITIONAL INFORMATION

- Choices of salad dressing are Ranch, French, Thousand Island, Bleu Cheese, or Vinegar & Oil.
- Buffet service is priced for each guaranteed guest a single trip.
- An attended carving station may be added for an additional \$1.49 per person, and highly recommended with the Prime Rib.
- The option to add a third protein, salad, or starch/vegetable is available at an additional cost, but not to exceed three.
- Prices shown do not include tax or gratuity.
- While we do our best to accommodate dietary restrictions and sensitivity, our facility is not free of gluten, nuts, dairy, and other common ingredients.

## COMMON QUESTIONS

### **When do you need the final information?**

Ten days in advance of the event date.

### **What happens with any leftover food?**

The State of Wisconsin regulations do not allow us to release leftover food to you or your guests unless there is immediate refrigeration on-site that is accessible to our staff and the food is within a four-hour temperature holding time. We do not provide containers.

### **How do I secure the date?**

Payment of the service fee secures the date and/or space. As a courtesy to all guests, we do not hold dates. Service fee payments can be made in the form of a check, cash, debit, or credit card.

### **What are the next steps?**

A service agreement will be sent for you to review, sign, and return. Often, the next point of contact will be closer to the event date when finalizing event details. You are welcome to contact us at any time with questions.

### **When is the final invoice due?**

Payment for the final invoice is due upon the conclusion of the event and will include 20% gratuity and applicable taxes for food and beverages. Payments made by credit card are subject to a surcharge.