



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



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

Slow-roasted beef brisket served with tangy BBQ 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.

PORK

Sliced Ham GF/DF

Baked ham with dijon mustard and brown sugar.

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.

*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.



POULTRY

Chicken and Biscuits

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

Sautéed Chicken Breast (+\$1) GF

Chicken breast filled with spinach, ricotta and parmesan cheese, topped with Alfredo sauce.

Pheasant Marsala (+\$3) GF/DF

Pheasant breast is perfectly seasoned and topped with a wild mushroom cream 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

Baked Cod GF/DF

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

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.

Oven-Roasted Salmon (+\$2) GF

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

VEGAN / VEGETARIAN

Choose one option for all vegan or vegetarian.

Stuffed Pepper

Bell pepper stuffed with the perfect amount 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.



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/DF

Baked Potato served with chives and sour cream.

Rice Pilaf 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 Beans GF

Clipped fresh beans tossed with sweet cream butter.

SALADS

Mixed Greens GF/DF

A blend of mixed greens served with a choice of two dressings. Dressing choices: Ranch, French, Thousand Island, Bleu Cheese, or Oil/Vinegar

Coleslaw

House-made cream-style coleslaw.

Strawberry Walnut (+\$2) GF/DF

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

Steakhouse Potato GF

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

CHILDREN'S MENU

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

Chicken Tenders with Applesauce (\$8.99 / child)

or

Trip to the Buffet (half adult price / child)



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.

Dressings include: Ranch, French, Thousand Island, Bleu Cheese, or Oil/Vinegar

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



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
 Choice of one: 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
- Vanilla (white or yellow)
- Red Velvet
- Banana
- Carrot
- Almond
- Lemon
- Spice Cake
- Pumpkin
- 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

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.

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. Payments made by card are subject to a surcharge.

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 card are subject to a surcharge.