

SHAREABLE APPETIZERS

Add an appetizer course to any plated Lunch or Dinner Served Family Style for the Table - \$17 per guest Pre-Select Two for the Group

Crispy Brussels Sprouts

Sriracha Mayonnaise, Plum Glaze, Sesame Seeds

Hummus & Crudité

Cucumbers, Red Peppers, Carrots, Celery, Classic Chickpea Tahini Dip, Warm Pita Bread

Winberie's Flatbread

Changes Seasonally

Crispy Calamari

Basil Aioli, Marinara, Lemon Wedge

Spinach Artichoke Dip

Crispy Pita Chips, Monterey Jack Cheese, Scallions

Honey Baked Oozy Brie

Pickled Grapes, Fresh Apples, Spiced Walnuts, Toast Points

Gluten-Free Chipotle Meatballs

Pork & Beef Meatballs, Queso Fresco, Lime Pickled Onions, Cilantro

Chicken Wings

Buffalo or Asian Glaze, Blue Cheese or Ranch

Shrimp Cocktail

Additional \$4 per quest

Each additional appetizer \$7 per guest



TWO-COURSE PLATED LUNCH

Choose Appetizer & Entrée **or** Entrée & Dessert
Includes Warm Bread & Butter, Soft Drinks, Iced Tea, Hot Tea & Coffee
Two Courses - **\$35** • Three Courses - **\$44**

Appetizer

Pre-Select One Soup or Salad

Creamy Tomato-Basil Bisque <u>or</u> Corn Chowder, Bacon, Chives Classic Caesar Salad <u>or</u> Field Greens Salad

Entrées

Pre-Select Four

Thai Noodle Shrimp Salad (GF)

Char-Grilled Shrimp, Vermicelli Rice Noodles, Napa Cabbage, Carrots, Snow Peas, Cucumber, Red Peppers, Scallions, Cilantro, Thai Peanut Vinaigrette

Chicken Milanese

Mixed Greens, Tomatoes, Carrot, Red Peppers, Fresh Mozzarella, Pesto Vinaigrette

Cajun Mac & Cheese

Chicken Breast, Bacon, Andouille Sausage, Scallions, Spicy Cheese Sauce

Shrimp & Penne Genovese

Pesto, Spinach, Fresh Tomato, Toasted Pine Nuts, Red Chili Flake. Parmesan

Oven-Roasted Salmon

Mashed Potatoes, Seasonal Vegetable, Lemon Butter Sauce, Capers

Grilled Honey Mustard Chicken Sandwich

Monterey Jack Cheese, Bacon, Red Onion, Lettuce, Tomato, Ciabatta, French Fries

Bacon Cheddar Cheeseburger

Lettuce, Tomato, Potato Bun with French Fries

Stir-Fried Vegetable Rice Bowl

Ginger Soy Glaze, Sticky Rice, Toasted Sesame

Chopped Salad

Romaine, Iceberg, Fresh Vegetables, Bacon, Blue Cheese, Herb-Parmesan Dressing

Harvest Salad (GF) (V)

Mixed Greens, Fresh Apple, Beets, Goat Cheese, Candied Walnuts, Dried Cranberries, Sherry Vinaigrette

Mediterranean Grain Bowl

Grilled Zucchini, Quinoa, Farro, Tomatoes, Kalamata Olives, Cucumbers, Roasted Peppers, Feta Cheese, Lemon Citronette

Add a Protein to the Salads or Vegetable Rice Bowl (per order)
Chicken \$5 ● Shrimp \$6

Dessert

Pre-Select One for the group

New York Style Cheesecake

Gluten-Free Warm Chocolate Brownie Custard

Caramel Sauce. Vanilla Ice Cream

Winberie's Butter Cake

Fresh Strawberries, Vanilla Ice Cream, Cookie Crumbles



LUNCH BUFFET

A minimum of 20 guests required. Includes Warm Bread & Butter, Soft Drinks, Iced Tea, Hot Tea & Coffee \$42

Appetizers Pre-Select Two

Classic Caesar Salad or Field Greens Salad Marinated Beets

Crumbled Blue Cheese, Candied Walnuts & Balsamic Vinaigrette

Mediterranean Grain Bowl

Grilled Zucchini, Quinoa, Farro, Tomatoes, Kalamata Olives, Cucumbers, Roasted Peppers, Feta Cheese, Lemon Citronette

Entrées

Pre-Select Two • Add a Third Item - \$7 per guest

Oven-Roasted Salmon

Lemon Butter Sauce, Capers, Parsley

Oven-Roasted Chicken

Garlic-Herb Pan Jus

Chicken Piccata

Capers, Lemon, White Wine Butter Sauce

Stir Fry Vegetable & Sticky Rice

Add a Protein (per guest) • Chicken - \$5 • Hanger Steak - \$9 • Shrimp - \$6 • Salmon - \$7

Sides

Pre-Select Two • Additional Side - \$3 per quest

Herb-Roasted Potatoes • Mashed Potatoes • Seasonal Vegetables • Sautéed Spinach

Pasta

Pre-Select One • Additional Pasta - \$3 per guest

Mac & Cheese ● Penne a la Vodka ● Pasta Pomodoro Penne Genovese

Pesto, Spinach, Fresh Tomato, Parmesan, Pine Nuts Short Rib Ragu (add \$3 per quest)

Braised Short Rib, Penne, Tomato, Basil, Parmesan

Mini Desserts

Pre-Select Three

New York Style Cheesecake • Tollhouse Pie Key Lime Tarts ● Chocolate Mousse



RESTAURANT & BAR

PLATED BRUNCH

Available Saturday & Sunday from 10:30 a.m. - 2:00 p.m.
Includes Brunch Pastries & Bread, Butter, Jam, Orange Juice, Soft Drinks, Coffee, Iced & Hot Tea
\$38

<u>Appetizers</u>

Pre-Select Two from the following to be served family style • Additional Item \$4 per guest

Avocado Toast

Chili, Lemon, Extra Virgin Olive Oil

Crispy Brussels Sprouts

Plum Soy Glaze, Sriracha Mayonnaise

Roasted Spice Cauliflower

Hummus, Chimichurri, Tzatziki, Warm Pita Bread

Baked Brie

Truffle Honey, Pickled Grapes, Dried Cranberries, Toast Points

Entrées

Pre-Select Four

Croque Madame Biscuits

Two Poached Egg Biscuits, Ham, Spinach, Gruyere Cheese Sauce, Chives, Home Fries

Huevos Rancheros

Two Fried Eggs, Crispy Corn Tortilla, Refried Beans, Roasted Tomato Salsa, Queso Fresco, Chorizo, Breakfast Potatoes

Warm Waffles

Fresh Fruit Compote, Country Cream

Cajun Mac & Cheese

Chicken Breast, Bacon, Andouille Sausage, Scallions, Spicy Cheese Sauce

Oven-Roasted Salmon

Mashed Potatoes, Seasonal Vegetable, Lemon Butter Sauce, Capers

Thai Noodle Shrimp Salad (GF)

Char-Grilled Shrimp, Vermicelli Rice Noodles, Napa Cabbage, Carrots, Snow Peas, Cucumber, Red Peppers, Scallions, Cilantro, Thai Peanut Vinaigrette

Shrimp & Penne Genovese

Pesto, Spinach, Fresh Tomato, Toasted Pine Nuts, Red Chili Flake, Parmesan

Bacon Cheddar Cheeseburger

Lettuce, Tomato, Potato Bun with French Fries

Chopped Salad (GF)

Iceberg Lettuce, Bacon, Blue Cheese, Carrot, Radish, Green Beans, Red Bell Pepper, Cucumber, Tomato, Scallions, Herb-Parmesan Dressing

Harvest Salad

Mixed Greens, Fresh Apples, Beets, Goat Cheese, Candied Walnuts, Dried Cranberries, Sherry Vinaigrette

Mediterranean Grain Bowl

Grilled Zucchini, Quinoa, Farro, Tomatoes, Kalamata Olives, Cucumbers, Roasted Peppers, Feta Cheese, Lemon Citronette

Add a Protein to Harvest Salad or Grain Bowl (per order) Chicken - \$5 ● Shrimp - \$6



RESTAURANT & BAR

BRUNCH BUFFET

Available Saturday & Sunday from 10:30 a.m. - 2:30 p.m.
Includes Breakfast Pastries & Bread, Butter, Jam, Orange Juice, Soft Drinks, Coffee, Iced & Hot Tea
A minimum of 20 guests required

\$62

Appetizers

Pre-Select Two

Field Greens Salad or Classic Caesar Salad

Smoked Salmon

Capers, Red Onion, Tomatoes, Chopped Hard Boiled Egg

Hummus & Crudité

Pita Bread, Carrots, Celery, Olives

Farro Salad

Cucumber, Tomato, Olives, Roasted Peppers, Lemon, Olive Oil

Marinated Beets & Blue Cheese

Shrimp Cocktail (Additional \$5 per guest)

Breakfast

Scrambled Eggs ● Croque Madame Biscuits
Waffles with Fruit Compote & Maple Syrup
Applewood Smoked Bacon ● Breakfast Sausage ● Home Fries

Main Courses

Pre-Select Two • Add a third item for \$7 per guest

Oven-Roasted Salmon

Lemon Butter Sauce, Capers, Parsley

Chicken Piccata

Capers, Lemon, White Wine Butter Sauce

Penne Genovese

Pesto, Spinach, Fresh Tomato, Parmesan, Pine Nuts

Sides

Pre-Select Two

Herb-Roasted Potatoes

 Mashed Potatoes
 Macaroni & Cheese Roasted Seasonal Vegetables
 Sautéed Spinach Additional Side (\$4 per guest)

Mini Desserts

Pre-Select Three

New York Style Cheesecake ● Tollhouse Pie Key Lime Tarts ● Chocolate Mousse



THREE-COURSE PLATED DINNER

Includes Warm Bread & Butter, Soft Drinks, Coffee, Iced & Hot Tea \$54

Appetizer

Pre-Select One Soup or Salad

Creamy Tomato-Basil Bisque or Chicken & Corn Chowder, Bacon, Chives
Classic Caesar Salad or Field Greens Salad

Entrées

Pre-Select Four

Chicken Milanese

Mixed Greens, Tomatoes, Carrot, Red Peppers, Fresh Mozzarella, Pesto Vinaigrette

Chicken Pot Pie

Braised Chicken Veloute, Carrot, Onion, Celery, Mushroom, Corn, Peas, Flaky Pastry

Cajun Mac & Cheese

Chicken Breast, Bacon, Andouille Sausage, Scallions, Spicy Cheese Sauce

Shrimp & Penne Genovese

Pesto, Spinach, Fresh Tomato, Toasted Pine Nuts, Red Chili Flake, Parmesan

Oven-Roasted Salmon

Mashed Potatoes, Seasonal Vegetable, Lemon Butter Sauce, Capers

Short Rib Ragu

Braised Short Rib, Penne, Tomato, Basil, Parmesan

Steak Frites (additional \$5)

Sliced 10 oz. Hanger Steak, Chimichurri, Smokey Poblano Aioli, French Fries

Stir-Fried Vegetable Rice Bowl

Ginger Soy Glaze, Sticky Rice, Toasted Sesame

Dessert

Pre-Select One for Group

New York Style Cheesecake Gluten-Free Warm Chocolate Brownie Custard

Caramel Sauce, Vanilla Ice Cream

Winberie's Butter Cake

Fresh Strawberries, Vanilla Ice Cream, Cookie Crumbles



RESTAURANT & BAR

DINNER BUFFET

Includes Warm Bread & Butter, Soft Drinks, Coffee, Iced & Hot Tea A minimum of 20 guests is required \$62

<u>Salads</u>

Pre-Select Two

Classic Caesar Salad or Field Greens Salad

Marinated Beets

Crumbled Blue Cheese, Candied Walnuts & Balsamic Vinaigrette

Vegetable Grain Bowl

Seasonal Vegetables, Quinoa, Farro, Red Grapes, Goat Cheese, Sherry Vinaigrette, Toasted Pumpkin Seeds

Entrées

Pre-Select Two • Additional Item - \$7 more per guest

Oven-Roasted Salmon

Lemon Butter Sauce, Capers, Parsley

Oven Roasted Chicken

Roasted Garlic, Herb Pan Gravy

Chicken Piccata

Capers, Lemon, White Wine Butter Sauce

Grilled Hanger Steak

Herb Butter

Stir-Fried Vegetable Rice Bowl

Sticky Rice, Ginger Soy Glaze

Sides

Pre-Select Two • Additional Item - \$5 more per quest

Herb-Roasted Potatoes • Mashed Potatoes • Seasonal Vegetables • Sautéed Spinach

Pasta

Pre-Select One

Penne with Mushroom Cream Sauce

Spinach, Parmesan, Rosemary

Penne Genovese

Pesto, Fresh Tomato, Pine Nuts, Spinach

Penne Vodka

Pasta Pomodoro

Mac & Cheese

Cajun Mac & Cheese

(Add \$3 per guest)

Penne Short Rib Ragu

(Add \$3 per guest)

Mini Desserts

Pre-Select Three

New York Style Cheesecake • Tollhouse Pie

Key Lime Tarts ● Chocolate Mousse



HORS D'OEUVRES

Prices are per guest for one hour ● Add \$5 per guest for every additional 30 minutes
Hors d'Oeuvres served buffet style ● Tray Pass is available for an additional \$50
3 Items for \$19 per guest ● 5 Items for \$25 per guest. Add Additional Items for \$5 per guest

Artichoke & Spinach Stuffed Mushrooms

Parmesan, Fontina, Roasted Garlic Cream Cheese

Mozzarella & Cherry Tomato Skewer

Basil, Extra Virgin Olive Oil, Balsamic Essence

Buffalo Cauliflower

Blue Cheese Dip, Scallions

Shrimp or Chicken Skewers

Choice of Preparation: Ginger-Soy Glazed or Chili Lime Cilantro

Southern Fried Chicken Tenders

Served with Ranch Dressing, Honey Mustard, Nashville Hot & Chipotle BBQ Sauces

Classic Sunday Sauce Beef Meatballs

Garlic Bread, Pecorino & Ricotta Cheese

PREMIUM HORS D'OEUVRES

2 Premium Items - \$23 per guest ● 4 Premium Items - \$40 per guest Add \$9 per guest for each additional item

Beef Filet Sliders

Fontina, Caramelized Onions, Truffle Oil, Arugula

Bacon Wrapped Scallops

Maple-Sherry Glaze

Mini Crab Cakes

Remoulade. Minced Chives

Shrimp Cocktail

Cocktail Sauce, Lemon

Honey Baked Oozy Brie

(Serves 12-15 people per wheel)

Candied Nuts, Fresh Sliced Apple, Pickled Cranberries, Baquette

Mix & Match both Regular and Premium Hors d'Oeuvres 2 Items - **\$21** per quest ● 4 Items - **\$31** add additional times for **\$7** per quest



RECEPTION PARTY PLATTERS

FRESH FRUIT TRAY

Grapes, Melon, Pineapple, Berries \$5 per person

DOMESTIC & IMPORTED CHEESE BOARD

Wisconsin Cheddar, Chevre Goat Cheese, Fontina, Grana Padano Served with Fig Jam, Roasted Nuts, Breads & Crackers \$6 per person

CHEESE & CHARCUTERIE BOARD

In addition to our Domestic & Imported Cheese Selection we offer:
Imported Mortadella, Soppressata, Prosciutto di Parma,
Served with Fig Jam, Roasted Nuts, Breads & Crackers, Marinated Olives
\$8 per person

VEGETABLE CRUDITE WITH BLUE CHEESE & DILL DIPS

Cucumber, Cherry Tomato, Red Bell Peppers, Radish, Carrot, Celery \$5 per person

HUMMUS

Warm Pita, Olives, Radish, Cucumber, Grape Tomatoes, Red Peppers, Carrot \$5 per person

SHRIMP COCKTAIL

Cocktail Sauce, Lemon Wedge \$11 per person

SMOKED SALMON

Capers, Onions, Hard-Boiled Egg, Rye Crostini \$8 per person



OPEN BAR PACKAGES

Minimum of Two Hours Required

House

House Wine, Domestic Draft and Bottled Beer, Well Liquor \$32 for two-hour open bar / \$17 each additional hour

Call

House Wine, Draft Beer, Domestic and Imported Bottles, Call Liquor \$39 for two-hour open bar / \$20 each additional hour

Premium

House Wine, Draft Beer and Domestic, Imported and Craft Beers, Premium Liquor \$45 for two-hour open bar / \$25 each additional hour

Drink Ticket & Bar Tab Maximums options also available