



MENU OPTIONS

JULY 2024

HORS D'OEUVRES

SHARABLES

CAPRESE SKEWERS - \$45/25 EA

TOMATO, BASIL, MOZZARELLA, BALSAMIC

BRUSCHETTA • \$75/25 EA (HOT OR COLD)

BAGUETTE, TOMATO, GARLIC, BASIL

JUMBO ICED SHRIMP - \$65/25 EA

COCKTAIL SAUCE, LEMON

SPINACH & ARTICHOKE - \$65/25 EA

HOUSE MADE DIP, ITALIAN BREAD CUBES

WI CHARCUTERIE BOARD \$155/25 PPL

SELECT WI CHEESES & MEATS, ACCOMPANIMENTS, SPREADS, CRACKERS

FRESH FRUIT PLATTER - \$85/25 PPL

SEASONAL FRUITS & BERRIES. ORANGE YOGURT DIP

GARDEN VEGGIE BASKET - \$75/25 PPL

MARKET VEGETABLES, BUTTERMILK RANCH & SPICY HUMMUS

DESSERT PLATTER \$65

CHEF'S ASSORTMENT OF COOKIES, CHEESECAKES AND MORE

SMALL BITES

CILANTRO MANGO CHICKEN SKEWERS \$90/25 PPL

GRILLED CHICKEN MARINATED IN A TANGY CILANTRO-MANGO SAUCE

SMOKED BRISKET OR PORK BITES - \$100/25 PPL

SMOKED BRISKET OR PORK TOPPED WITH BBQ, HORSERADISH, MELTED CHEESE, TOASTED ITALIAN BREAD

REUBEN ROLLS \$65/25PPL

TORTILLA WRAPPED CORNED BEEF, SWISS CHEESE, SAURKRAUT, THOUSAND ISLAND DRESSING

MEXICAN CERVICHIE \$120/25 PPL

CORN TOSTADA, SEAFOOD, MANGO, CORN WITH MOJO VERDE

MINI CHICKEN CHIMIS \$65/25PPL

SEASONED CHICKEN, SALSA, SOUR CREAM

HOMEMADE CHICKEN TENDERS \$80/25PPL

LIGHTLY BREADED TENDERS, TANGY BBQ OR HONEY MUSTARD

POTATO SKINS \$70/25 PPL

CRISPY POTATO SKINS, BACON, CHEDDAR, GREEN ONIONS, SOUR CREAM



1011 BLUE RIBBON CIRCLE N. - OCONOMOWOC, WI 262-468-7500

CATERED LUNCHES

GOURMET SANDWICHES

\$18/PERSON

INCLUDES:

BAG OF CHIPS
HOUSE MADE PASTA OR POTATO SALAD
FRESH BAKED COOKIE

CHOOSE FROM:

ROAST BEEF & CHEDDAR SANDWICH

ROAST BEEF WITH SHARP CHEDDAR, ROMAINE, TOMATO, & HORSERADISH MAYO ON POTATO ROLL

ROASTED TURKEY & PROVOLONE CROISSANT

ROAST TURKEY, PROVOLONE, ROMAINE, CRANBERRY RELISH MAYO ON A CROISSANT

HAM & SWISS

SLICED HAM, SWISS, ROMAINE, TOMATO, PICKLE, & DIJON AIOLI

GRILLED VEGETABLE & PORTOBELLO MUSHROOM WRAP

GRILLED ZUCCHINI, YELLOW SQUASH, ONION, & PEPPER MIX WITH ROASTED PORTOBELLO MUSHROOM, ROMAINE, ROASTED RED TOMATO, & HUMMUS

FOOD STATIONS

CHOOSE FROM ONE OF OUR PRE-DESIGNED PACKAGES OR BUILD YOUR OWN WITH THE CHEF

STADIUM PACKAGE \$25/PERSON

BURGERS, USINGER'S BRATS AND HOT DOGS, ARTISAN ROLLS
FRESH GREENS AND DRESSING, POTATO OR PASTA SALAD, BAKES BEANS, CORN BREAD

SMOKE HOUSE PACKAGE \$30/PERSON

CHOICE OF SMOKED CHICKEN, PORK OR BRISKET, BAKED BEANS, POTATO OR PASTA SALAD
COLE SLAW, BAKED BEANS, CORNBREAD, TANGY BBQ SAUCE OR HONEY MUSTARD

NACHO & SALSAS BAR \$20/PERSON

CRISPY TORTILLA CHIPS, FRESH SALSAS, GUACAMOLE, AND A VARIETY OF DELICIOUS TOPPINGS

BAKED POTATO BAR \$10/PERSON

BAKED POTATO AT OUR BAR WITH A VARIETY OF TOPPINGS INCLUDING
CHEESE, BACON, SOUR CREAM, CHIVES, AND MORE



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PLATED ENTREES

OUR PLATED ENTREE MENU IS HANDCRAFTED & SERVED WITH SIGNATURE ROLLS & BUTTER. YOUR CHOICE OF 1 SALAD OPTION AND 2 ENTREE COURSE OPTIONS.

SALAD COURSE

WEDGE SALAD

TOMATO, RED ONIONS, BLEU CHEESE, BACON, BLEU CHEESE DRESSING

MIXED GREENS SALAD

TOMATO, RED ONION, CUCUMBER, BALSAMIC VINAIGRETTE

CAESAR SALAD

ROMAINE, PARMESAN, GARLIC CRUMBLE, CAESAR DRESSING

CAPRESE ARUGULA SALAD

MOZZARELLA, BASIL, TOMATO, PESTO VINAIGRETTE

ENTREE COURSE

BEEF WELLINGTON

GARLIC MASHED POTATOES, DEMI, SEARED CRISPY BRUSSELS SPROUTS

BRAISED BEEF SHORT RIBS

GARLIC PARMESAN POLENTA, SEASONAL VEGETABLES, CABERNET REDUCTION

LEMON AND HERB CHICKEN BREAST

SEASONED QUINOA, GRILLED BROCCOLI, LEMON GARLIC SAUCE

GRILLED SALMON

BRAISED LENTILS, GREEN BEANS, ROMESCO SAUCE

VEGETABLE STUFFED RAVIOLI

SWEET POTATO CHIPS, ROASTED RED PEPPER SAUCE

****DESSERT COURSES ARE
AVAILABLE UPON REQUEST****



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BEVERAGE PACKAGES

FOR PARTIES OF 50 OR MORE GUESTS

OPEN BAR

RAIL & CALL LIQUOR SHOTS & MIXED DRINKS
CRAFT & DOMESTIC BEER

TAP OR CAN
WINE

MOSCATO, PINOT GRIGIO, CHARDONNAY, CABERNET
NON-ALCOHOLIC

SODA, JUICE, COFFEE, WATER BY THE GLASS

OPEN BAR PRICING

2 CONSECUTIVE HOURS: \$28 PER PERSON

4 CONSECUTIVE HOURS: \$46 PER PERSON

EACH ADDITIONAL HOUR: \$5 PER PERSON

ANYONE 20 & UNDER: \$10 PER PERSON

BEER, WINE, SODA

CRAFT & DOMESTIC BEER

TAP OR CAN
WINE

MOSCATO, PINOT GRIGIO, CHARDONNAY, CABERNET
NON-ALCOHOLIC

SODA, JUICE, COFFEE, WATER BY THE GLASS

BEER, WINE, SODA PRICING

4 CONSECUTIVE HOURS: \$28 PER PERSON

EACH ADDITIONAL HOUR: \$4 PER PERSON

ANYONE 20 & UNDER: \$10 PER PERSON

NON-ALCOHOLIC

FOUNTAIN PEPSI PRODUCTS, SEASONAL JUICE,
COFFEE, WATER BY THE GLASS

4 CONSECUTIVE HOURS: \$10 PER PERSON

1/2 BARREL DOMESTIC BEER

COORS LIGHT, MODELO, MILLER LITE
(1) 1/2 BARREL: \$325

1/2 BARREL CRAFT BEER

LAKE LOUIE SEASONAL CRAFT BEERS
(1) 1/2 BARREL: \$400

CHAMPAGNE TOAST

\$3 PER PERSON

INQUIRE ABOUT BOTTLES OF
WINE AND PRICING

EVENT THEMED COCKTAIL MENU

AT WBC PARK, WE EMBRACE CREATIVITY. IF YOU'D LIKE A
COCKTAIL MENU TO FIT YOUR EVENT THEME AND SAVE
SOME MONEY WITH BATCH COCKTAILS, WE WOULD LOVE TO
BE YOUR MIXOLOGISTS!

PACKAGE CHARGES ARE BASED ON FINAL HEAD COUNT 10 DAYS PRIOR TO EVENT DATE



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