

• MENU •

HORS D'OEUVRES

Small 20-25 people Large 26-50 people

SEASONAL FRUIT

Small \$55/ Large \$100

VEGETABLE CRUDITÉS

Small \$55/ Large \$90

CHEESE & SAUSAGE TRAY

An array of cheddar, pepper jack, Swiss, & fresh Wisconsin cheese curds and local summer sausage

Small \$55/ Large \$100

BACON WRAPPED WATER CHESTNUTS (GF)

Small \$60/ Large \$110

BRUSCHETTA CROSTINI

Classic bruschetta, crostini, fresh mozzarella, and balsamic reduction

Small \$75/ Large \$140

MEATBALLS

Swedish, BBQ, or Italian (can be made gf)

Small \$75/ Large \$140

PROSCIUTTO WRAPPED BREADSTICKS

With candied pistachios and rosemary honey

Small \$80/ Large \$150

THE ALL WISCONSIN CHARCUTERIE

An all Wisconsin made board with cheeses & spreads, assorted sausages, house pickled veggies, locally sourced apples with house-made salted caramel, crackers, and crostini

Small \$85/ Large \$160

BACON WRAPPED JUMBO ASPARAGUS (GF)

Small \$85/ Large \$160

AGED CHEESE & SAUSAGE PLATTER

An array of aged cheeses (including but not limited to: cheddar, Swiss, gorgonzola, Brie, and Parmesan), strawberries, apples, grapes, local sausage, and artisan crackers

Small \$95/ Large \$180

BEEF TENDERLOIN CROSTINI

Honey peppered beef tenderloin with horseradish cream, roasted red pepper, and parsley

Small \$100/ Large \$190

CLASSIC SHRIMP COCKTAIL (GF)

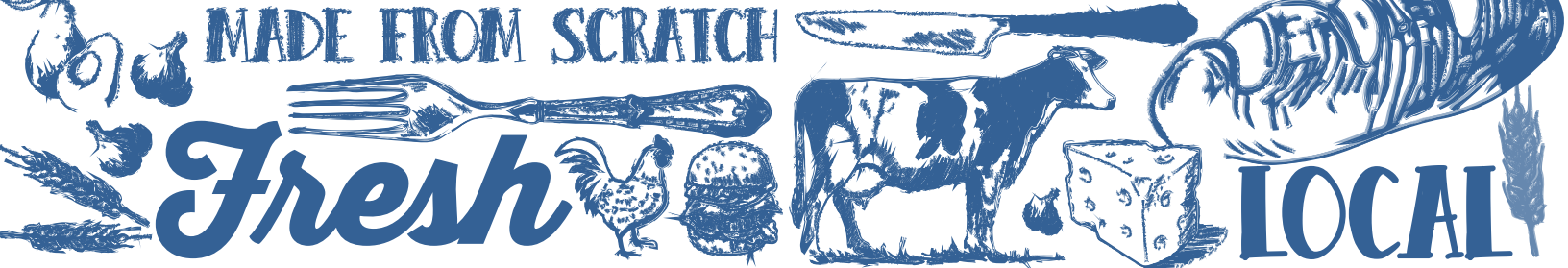
Poached jumbo shrimp, cocktail sauce, lemon, and parsley

Small \$100/ Large \$190

VINTAGE-STYLE SHRIMP COCKTAIL (GF)

Grilled jumbo shrimp, fresh herbs, garlic, shallot, and banana pepper dressed in olive oil and balsamic vinegar

Small \$100/ Large \$190



HORS D'OEURVE CONTINUED

Small 20-25 people Large 26-50 people

SALMON GRAVLAX (GF)

Served atop cucumber, lemon dill cream cheese, and roe
Small \$110/ Large \$210

GOAT CHEESE & FIG CROQUETTES

With Meyer lemon aioli
Small \$115/ Large \$220

SALMON CROSTINI

House-cured and smoked salmon with capers, lemon dill aioli, hardboiled egg, tomato, and red onion on crostini
Per side \$220 (avg 4lb/side, feeds approximately 50 people)

BEEF TARTARE CROSTINI

On rye crostini with Parmigiano Reggiano
Small \$125/ Large \$240

TUNA STUFFED TOMATOES

Cherry tomato stuffed with blackened tuna and lemon crème
Small \$125/ Large \$240

DUCK FAT FRIES

With truffle oil, rosemary, and Asiago
Small \$140/ Large \$270

BACON WRAPPED JUMBO SCALLOPS (GF)

Small \$140/ Large \$270

KATAÏFI WRAPPED SHRIMP

Delicate Greek-style pastry wrapped shrimp with your choice of sweet chili, coconut, or peanut sauce
Small \$140/ Large \$270

BACON WRAPPED STUFFED JALAPEÑO

Jalapeño stuffed with shrimp and chorizo cream cheese then wrapped in bacon
Small \$140/ Large \$270

SHORT RIB TACO (GF)

Braised short rib, fig, and gorgonzola on a fresh masa crisp
Small \$140/ Large \$270

SEAFOOD STUFFED PORTOBELLO MUSHROOMS

Crab and lobster stuffed baby portobello with Asiago foam
Small \$150/ Large \$290

LAMB LOLLIPOP (GF)

With heirloom tomato chutney and apple cider reduction
Small \$150/ Large \$290

LOBSTER LETTUCE WRAPS (GF)

Signature lobster salad in a light lemon tarragon aioli, heirloom tomato, and bib lettuce
Small \$160/ Large \$310

SALAD

HOUSE

Lettuce blend, red onion, carrot, tomato, focaccia croutons, and cheddar jack cheese with your choice of two dressings: ranch, bleu cheese, French, or Italian
Small \$40/ Large \$80

CAESAR

Romaine lettuce, Parmesan, roasted tomato, and focaccia croutons
Small \$40/ Large \$80

GRILLED WATERMELON

Grilled watermelon, heirloom tomato, and feta on a bed of arugula with cider Dijon vinaigrette
Small \$55/ Large \$110

SPINACH

Spinach, cranberries, candied walnuts, and aged white cheddar with warm bacon dressing
Small \$55/ Large \$110

GRILLED BOK CHOY

Grilled bok choy, heirloom tomato, and sweet onion with sesame lime vinaigrette
Small \$65/ Large \$130

WEDGE

Wedged iceberg lettuce, Roma tomato, Maytag blue cheese, and bacon with house-made French dressing
Small \$65/ Large \$130

CRAB & LOBSTER

Crab and lobster on a bed of arugula and spinach with pine nuts and champagne vinaigrette
Small \$90/ Large \$180

STEAK & BLEU

Blackened steak, roasted tomato, and onion straws on grilled romaine with Maytag bleu cheese dressing
Small \$90/ Large \$180

FOIE GRAS & ASPARAGUS

Foie gras with white asparagus dressed in white truffle extra virgin olive oil, sea salt, and cracked black pepper
Small \$120/ Large \$240

PLATED ENTRÉES

PRICING PER PERSON

Each entrée comes with choice of one starch and one vegetable.

All entrées include house salad and assorted dinner rolls with whipped rosemary garlic butter.

Upcharges listed for premium items. Up to three choices per group. Vegetable and starch options are listed on the next page.

PROTEINS

POULTRY

ROASTED CHICKEN (GF)

Half chicken roasted with signature seasonings \$22

BROASTED CHICKEN

Half chicken breaded in our signature recipe and tossed in Parmesan and parsley \$22

TURKEY BREAST (GF)

Herb & garlic encrusted \$22.75

BACON WRAPPED CHICKEN BREAST

Stuffed with fresh mozzarella and basil and served with a provolone béchamel \$23.5

CHICKEN & WAFFLES

Bone-in leg & thigh fried chicken and waffles served with sausage gravy, corn succotash, and jalapeño maple syrup \$23.5

BEEF

MEAT LASAGNA

With freshly made egg pasta and served with garlic breadsticks \$22

BEEF TIPS BOURGUIGNON

Tender beef in a red wine beef demi-glace with mushrooms and onions \$23.5

LONDON BROIL

Grilled and marinated flank steak with a pepper and mushroom sauce \$23.5

6 OZ. GRILLED TOP SIRLOIN (GF)

Topped with an herbed garlic compound butter \$23.5

HOUSE SMOKED BRISKET

Tender and juicy with barbeque sauce \$24.5

6 OZ. BEEF TENDERLOIN

With a peppercorn demi-glace and a lightly breaded chicken breast with a light mushroom sauce \$25.5

PORK AND LAMB

HONEY ROASTED HAM

Smoked and roasted with a light honey mustard glaze \$21

ROSEMARY DIJON CRUSTED PORK LOIN

With a mint apple jam \$22

12 OZ. MARINATED PORK CHOP (GF)

Grilled with a peach sauce \$22.5

HOUSE SMOKED BBQ PORK RIBS

Half of a rack with homemade BBQ sauce \$23.5

BRAISED LAMB SHANK

In a red wine demi-glace \$29

SEAFOOD

PARMESAN CRUSTED BAKED COD

With hints of citrus \$21

CLASSIC BEER BATTERED COD

Made with Vintage Weiss Nix \$21

GRILLED SALMON (GF)

With a lemon dill compound butter \$22.5

SEAFOOD CANNELONI

With roasted red pepper sauce \$24

PAELLA

Saffron accented rice with chicken thighs, clams, mussels, Andouille sausage, and shrimp served with garlic crostini (no starch or vegetable option available) \$29

PLATED ENTRÉE OPTIONS

VEGETABLE

Broccoli steamed and tossed in butter and seasoning (GF)

Carrots steamed and tossed in butter and seasoning
or
glazed with brown sugar, honey, and butter (choose one) (GF)

Green bean amandine with steamed green beans tossed in butter & seasoning and topped with toasted, sliced almonds (GF)

Roasted aromatic root vegetables with rosemary, honey butter, and thyme (GF)

Brussel sprouts braised with onions & bacon +\$1

Squash ratatouille with a lemon rosemary tomato sauce +\$1.5 (GF)

Grilled asparagus spears +\$2 (GF)

Sautéed sugar snap peas with garlic and mint +\$2 (GF)

STARCH

Garlic & Parmesan mashed potatoes (GF)

Wild rice pilaf with carrots, celery, onion, and cranberries (GF)

Roasted red potatoes tossed in butter and seasonings (GF)

Couscous with carrot, onion, garlic, chicken broth, and mint +\$1

Scalloped potato with garlic cream & grana cheese +\$1(GF)

Mashed sweet potato with brown sugar, honey, and cream topped with toasted pecans +\$2 (GF)

Duchess style twice-baked potato with mashed Yukon gold potato, cream cheese, sour cream, bacon, cheddar jack cheese, and green onion +\$2 (GF)

Parmesan risotto +\$2



VINTAGE
BREWING CO.



BUFFET OPTIONS

PRICING PER PERSON

WISCONSIN BUFFET

The traditional Wisconsin meal! Choose three of the following: baked fish, fried fish, pot roast, or beer boiled brats with house-made sauerkraut. Choice of potato: roasted, mashed, twice-baked, or scalloped. Includes coleslaw, fried cheese curds, dinner salad with ranch and western dressings, and assorted dinner rolls with whipped butter.

\$24

BACKYARD BBQ

Choose three of the following: ribs, pulled pork, roasted chicken, smoked sausage, or marinated grilled flank steak. Choice of two sides: potato salad, spicy mac & cheese, coleslaw, or BBQ baked beans. Includes dinner rolls with whipped butter or cornbread with cinnamon honey butter.

\$21.50

TACO BAR

Choose three of the following: pork carnitas, Mexican ground beef, beef tinga, chorizo and potatoes, or cilantro lime chicken. Served with corn and flour tortillas, beans, rice, cheese, sour cream, onions, tomatoes, house made salsa, and guacamole.

\$17

LUNCHEON BUFFET

A hearty spread of sandwiches and salads. A variety of breads and buns served with sliced deli meats and cheeses. Includes lettuce, tomato, onion, pickles, mayonnaise, mustard, and pub chips with French onion dip. Choose two of the following: pasta salad, potato salad, coleslaw, or traditional dinner salad served with ranch and western dressings.

\$15

PASTA BUFFET

A taste of Italy done the VBC way. Choose three of the following: lasagna, spaghetti, macaroni and cheese, baked ziti in a red sauce, grilled chicken & broccoli Alfredo, Italian sausage & peppers served with rigatoni, or grilled chicken & mixed veggies tossed in olive oil over linguine. Choice of garlic bread or breadsticks. Includes dinner salad with ranch and western dressings.

\$20 (Add gluten free pasta for \$1.50/ person)

PIZZA BUFFET

Choose up to four different styles of pizza: cheese, pepperoni and sausage, Italian chicken, chorizo and potato, or custom (Chef will work with you on your choice of toppings or take a risk and let them get creative). Choice of garlic bread or breadsticks. Includes dinner salad with ranch and western dressings.

\$15

BRUNCH BUFFET

Breakfast or lunch? You decide as you build this buffet. Includes a fresh fruit display, assorted pastries, salted caramel rolls, and soup du jour. Choose two of the following: London broil, BBQ ribs, baked chicken, broasted chicken, baked fish, beef medallions in a Scaredy Cat stout demi-glace, or beef brisket. Choose four of the following: baked ziti in red sauce, mashed potatoes and beef gravy, waffles and syrup, plain and ham & cheese scrambled eggs, cheesy hash browns, or bacon and sausage. Choose two of the following: Caesar salad, VBC chopped salad, Thai salad, or house salad with ranch and French dressings.

\$25