

VINTAGE BREWING CO. SAUK PRAIRIE

Banquet Menu

HORS D'OEUVRE

Small 20-25 people Large 26-50 people

SEASONAL FRUIT
Small \$55/ Large \$100

VEGETABLE CRUDITÉS
Small \$55/ Large \$90

CHEESE & SAUSAGE SKEWERS
An array of cheddar, pepper jack, Swiss, & fresh
Wisconsin cheese curds and local summer sausage
Small \$55/ Large \$100

CHICKEN BITES
Breaded chicken thighs tossed in your choice of
sauce. (BBQ, Buffalo, Garlic Parmesan, or sweet chili)
\$12/lb, minimum 3lb order

BACON WRAPPED WATER CHESTNUTS (GF)
Small \$60/ Large \$110

CRAB CROSTINI
Crab spread with artichoke, roasted tomato baked on
crostini
Small \$70/ Large \$250

BRUSCHETTA CROSTINI
Classic bruschetta, crostini, fresh mozzarella, and
balsamic reduction
Small \$75/ Large \$140

MEATBALLS
Swedish, BBQ, or Italian (can be made gf upon
request)
Small \$75/ Large \$140

THE WISCONSIN CHARCUTERIE
An all Wisconsin made cheese, assorted local
sausages, house pickled veggies, and fresh fruit
(when in season)
Small \$85/ Large \$225

BACON WRAPPED ASPARAGUS (GF)
Small \$80/ Large \$150

BEEF TENDERLOIN CROSTINI
Honey peppered beef tenderloin* with horseradish
cream, roasted red pepper, and parsley
Small \$70/ Large \$250

CLASSIC SHRIMP COCKTAIL (GF)
Poached shrimp, cocktail sauce, lemon, and parsley
Small \$100/ Large \$190

GRILLED SHRIMP COCKTAIL (GF)
Grilled shrimp dressed in olive oil and balsamic vinegar
Small \$100/ Large \$190

GOAT CHEESE & FIG CROQUETTES
With Meyer lemon aioli
Small \$100/ Large \$190

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

BACON WRAPPED SCALLOPS (GF)
Small \$120/ Large \$250

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



PLATED ENTRÉES

PRICING PER PERSON
TAX AND GRATUITY NOT INCLUDED

Plated dinner options include up to three protein selections for your guest to choose from, and choice of one starch and one vegetable (you choose for the group). All entrées include house salad and assorted dinner rolls with whipped rosemary garlic butter. Up-charges listed for premium items. 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

PORK

ROSEMARY DIJON CRUSTED PORK LOIN

With a mint apple jam \$23

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

STUFFED PORK LOIN

Served with pork Au jus \$25

VEGETARIAN

VEGETABLE "PAELLA"

With rice and mixed vegetables in a vegetable stock \$20

BEEF

MEAT LASAGNA (MINIMUM ORDER OF 6)

With freshly made egg pasta and served with garlic bread sticks \$23

BEEF TIPS BOURGUIGNON

Tender beef in a red wine beef demi-glace with mushrooms and onions \$24

GRILLED TOP SIRLOIN* (GF)

Topped with a garlic and herb compound butter \$23.5

HOUSE SMOKED BRISKET

Tender and juicy with barbecue sauce \$24.5

BEEF TENDERLOIN*

With a peppercorn demi-glace and a lightly breaded chicken breast with a light mushroom sauce \$34

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 CANNELLONI

With roasted red pepper sauce \$24

BLUEGILL

3 pieces of fish breaded with a pretzel crust \$23

PLATED ENTRÉE SIDES

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

Brussels sprouts braised with onions & bacon +\$1

Grilled asparagus spears +\$2 (GF)

California Blend (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

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

Mac and Cheese + \$1

Cornbread

ALA CARTE SALAD

Small 20 people - Large 40 people

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

WATERMELON

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

WEDGE

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



VINTAGE
BREWING CO.

**Whether dining out or eating at home, consuming raw or under cooked meats, fish, egg and poultry may increase your chance of contracting a food borne illness.*

BUFFET OPTIONS

PRICING PER PERSON
TAX AND GRATUITY NOT INCLUDED

WISCONSIN BUFFET - \$25

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

BACKYARD BBQ - \$23

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

PASTA BUFFET - \$20

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. Includes garlic bread and dinner salad with ranch and western dressings.
(Add gluten free pasta for \$1.50/ person)

TACO BAR - \$17

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

LUNCHEON BUFFET - \$15

Sub sandwich style bread 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.

PIZZA BUFFET - \$15

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

BRUNCH BUFFET - \$24

Breakfast or lunch, you decide! Includes a fresh fruit display, assorted pastries, and salted caramel rolls. Choose one 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 one of the following: Caesar salad, or house salad with ranch and French dressings.