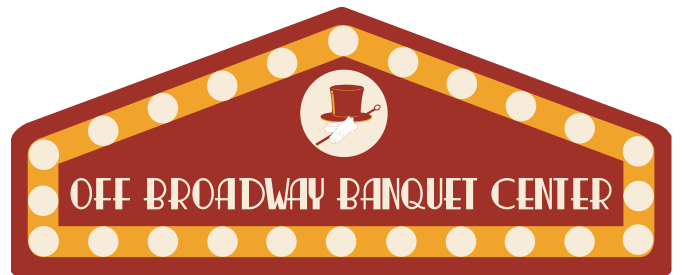


Event Menu



Appetizers & Carving Stations

Appetizer Selections

Cold Hors d'oeuvres

Jumbo shrimp cocktail	50 pieces	\$79.99
Cheese spreads and crackers	Per person	\$3.99
Fresh vegetable tray with ranch dip	Per person	\$3.99
Fresh seasonal fruit tray with dip	Per person	\$3.99
Deviled eggs	50 pieces	\$34.99
Ham roll-ups	50 pieces	\$39.99
Assorted deluxe canapés	50 Pieces	\$99.99
Smoked salmon and crackers	One Each	\$109.99
Domestic cheese and sausage tray with crackers	Per person	\$4.99

Hot Hors d'oeuvres

Swedish meatballs	Per person	\$1.99
BBQ meatballs	Per person	\$1.99
Chicken wings	Per person	\$1.99
Oriental egg rolls	50 pieces	\$49.99
Chicken potstickers	50 pieces	\$49.99
Stuffed mushroom caps-sausage or seafood	50 pieces	\$69.99
Spinach artichoke dip with pita bread	Per person	\$2.99
Chicken and pineapple brochettes	50 pieces	\$79.99
Beef hibachi	50 pieces	\$99.99
BBQ cocktail sausage	Per person	\$1.99
Mini quiche tarts	50 pieces	\$69.99
Bacon wrapped scallops	50 pieces	\$99.99
Bacon wrapped water chestnuts	50 pieces	\$69.99
Variety Tray of Silver Dollar Sandwiches	Per dozen	\$16.99

Hors d'oeuvre Buffet

First Thing's First \$10.99 per person

Mouth watering chicken wings, Swedish meatballs, fresh vegetables with dip, domestic cheese, sausage and crackers tray.

Wisconsin Starter \$12.99 per person

Deep fried chicken wings, barbeque cocktail sausages, Swedish meatballs, deviled eggs, fresh vegetable tray with dip, domestic cheese, sausage and crackers tray, and fresh seasonal fruit tray.

Crème de la Crème \$15.99 per person

Smoked salmon and crackers, Swedish meatballs, cocktail shrimp, spinach artichoke dip, deviled eggs, fresh vegetable tray with dip, domestic cheese, sausage and crackers tray, chef's choice assorted canapés.

Carving Stations

Chef carved, add \$1 per person

Bone-In country ham	Serves 50-60	\$135.00
Roasted pork loin	Serves 20-25	\$78.00
Slow roasted herb encrusted round of beef	Serves 50-60	\$150.00

Our Sales, Catering and Culinary Staff will be pleased to create a menu to suit your special needs. Prices do not include 18% service charge or State and Local Sales Tax. Menus and prices subject to change.



Snacks & Breaks

Snacks

Assorted pastries and muffins	\$16.99 per dozen
Assorted cookies	\$10.99 per dozen
Assorted bars	\$10.99 per dozen
Bagels with cream cheese	\$16.99 per dozen
Dry roasted peanuts	\$9.99 per pound
Mixed nuts	\$14.99 per pound
Party mix	\$7.99 per pound
Trail Mix	\$6.99 per pound
Pretzels	\$4.99 per pound
Popcorn	\$3.99 per pound
Assorted yogurts	\$1.75 each
Granola Bars	\$1.25 each
Candy Bars	\$1.25 each
Whole Fruit	\$1.25 each

Breaks

These healthy choices can be customized to your taste

Lite & Healthy \$4.99 per person

Assorted yogurt, granola bars and seasonal assorted fresh fruit tray

Fruit & Cheese Display \$5.99 per person

Seasonal fresh fruit and assorted domestic cheese tray with gourmet breads, crackers and dips

Old-Time Ice Cream Parlor \$4.99 per person

Build your own sundae.

Vanilla ice cream, chocolate, strawberry and caramel sauces, nuts, candy crunch, whipped cream and maraschino cherries

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Desserts

Desserts

We want your meal experience with us to have a delectable finish! All desserts are home made in-house or custom ordered from local culinary artists and made to your specification. Tell us what sounds good and we'll make it happen! Not sure what you want or what would be an appropriate and tasteful finish to your meal selection? Ask our event and culinary experts for suggestions. We're happy to help!

Specialty Cheesecake \$2.99 per serving

(Guaranteed headcount)

A unique addition to your event...Eli's cheesecake Flavored toppings...strawberry, raspberry or chocolate.

Delectable Cream Puffs \$2.49 per serving

(Guaranteed headcount)

An extraordinary change from wedding cake!

Hand Dipped Chocolate Covered Strawberries

\$1.49 per serving

(Guaranteed headcount)

Served as a wedding favor or a specialty dessert

Our Sales, Catering and Culinary Staff will be pleased to create a menu to suit your special needs. Prices do not include 18% service charge or State and Local Sales Tax. Menus and prices subject to change.



Dinner Selections

All plated dinners include your choice of tossed garden greens with house dressing or Caesar salad and homemade rolls top off this awesome meal.

Plated Dinners

Fresh Pan Fried Seasoned Walleye \$17.99

A walleye pike filet seasoned, pan-fried to perfection and served with Chef's choice potato and fresh seasonal vegetable.

Make it Walleye Almandine for just \$1.00

Broiled Atlantic Salmon \$18.99

Salmon filet brushed with herb butter and broiled until tender. Served with Chef's choice potato and fresh seasonal vegetable.

Choice of Chicken Kiev or Chicken Cordon

Bleu \$14.99

Chicken Kiev: Breast of chicken stuffed with dressing. Served with garlic mashed potatoes, gravy and steamed fresh vegetables.

Chicken Cordon Bleu: Breast of Chicken hand-stuffed with fresh ham and Swiss cheese, topped with Chef's special Swiss cheese and cream sauce by request.

Traditionally Roasted Turkey \$14.99

Served with Andouille sausage stuffing, whipped potatoes and gravy, and seasonal fresh vegetables.

Stuffed Iowa Chop \$16.99

Our bone-in Iowa pork chop is stuffed with Andouille sausage and cranberry stuffing. Served with Chef's choice potato and fresh seasonal vegetable.

Grilled Chateaubriand \$24.99

A succulent cut of beef, grilled and topped with our chef's delicious béarnaise sauce. Served with Chef's choice potato and fresh seasonal vegetable.

Oven Roasted Beef \$15.99

Slow roasted beef topped with homemade beef gravy, whipped garlic potatoes and buttered corn. Homemade rolls top off this awesome meal.

Wild Mushroom Ravioli \$15.99

Our wild mushroom ravioli is accompanied by our Portabella mushroom sauce...Superb!

Our Sales, Catering and Culinary Staff will be pleased to create a menu to suit your special needs. Prices do not include 18% service charge or State and Local Sales Tax. Menus and prices subject to change.



Dinner Selections

Dinner Buffets

Buffets are served with 25 or more guests.

Traditional Dinner Buffet \$13.99

Choice of two (2) entrees
Choice of one (1) salad
Chef's choice (1) starch
Chef's choice seasonal fresh vegetable
Fresh rolls and butter

Entrée Selections:

Chicken Cordon Bleu, Chicken Kiev, Broasted Chicken, Roasted Cornish Game Hen, Braised Beef Tips, Lasagna (Meat or Vegetarian), Polish Sausage, Montreal Baked Chicken, Swedish Meatballs & Italian Meatballs

Carving Stations

*Chef carved, add \$1 per person
Roast Turkey Breast*, Virginia Baked Ham* Top Sirloin*, Roast Pork Loin*, Prime Rib (additional \$5.00 per person)
Served with appropriate breads, buns and condiments. All can be served hot or cold.

Add a third main course selection for an additional \$2.50 per person.

Salad Selections:

Seven layer salad (*In a wine glass for \$1 more per person*)
Field green salad with house dressing
Caesar salad

Starch Selections:

Starch selections are chosen by our expert chef who considers the season and freshness of our potato, rice and produce items.

Our chef's goal is to select a starch and vegetables that are appropriate & tasteful with your selected entree choice.

The Blue Ribbon Buffet \$17.99

Pork loin with Andouille sausage corn bread stuffing
Chicken Kiev
Linguini with clam sauce
Tossed garden greens and assorted dressings
Chef's choice fresh seasonal potato and vegetable
Fresh seasonal fruit
Dinner rolls with butter

The Grand Buffet \$21.99

Carved roast sirloin of beef
Roasted Cornish game hen
Pan-fried walleye almandine
Home made potato salad
Chef's choice fresh seasonal vegetable
Fresh garden salad with seasonal fruit
Fresh rolls with butter

Top of the Town Buffet

Choice of three meats \$26.99 or four meats \$29.99

Chef carved prime rib
Cornish game hen
Pork loin medallions
Pan seared salmon
Duck leg comfit
Salad with assorted dressings
Fresh seasonal fruit
Fresh mushroom herb rice
Dinner rolls and butter
Chef's choice seasonal fresh potato or rice
Chef's choice seasonal fresh vegetable
Seasonal fresh field green salad with dressing choices

The Showboat Seafood Buffet \$21.99

(Friday Event Special)
Fresh beer battered seasoned filets
Oven baked haddock
Beer battered shrimp
Snap and eat crablegs
Homemade macaroni and cheese
Chef's choice seasonal fresh vegetable

Our Sales, Catering and Culinary Staff will be pleased to create a menu to suit your special needs. Prices do not include 18% service charge or State and Local Sales Tax. Menus and prices subject to change.



Lunch Selections

Luncheon Sandwiches

Chicken Caesar Wrap \$8.99

Flavored tortilla wrapped around grilled chicken strips, romaine lettuce, Caesar dressing and Parmesan cheese served with seasonal fresh fruit.

Marinated Grilled Chicken Sandwich \$8.99

Marinated chicken breast served with crisp lettuce, sliced tomatoes and mayonnaise on a fresh roll with Hawaiian or homemade potato salad. Add cheese .50

Hot Ham & Havarti Cheese Sandwich \$8.99

Fresh smoked ham and mouthwatering Havarti cheese served on a ciabatta roll. Choice of side salad or coleslaw

Prime Rib Au Jus \$10.99

Tender slices of prime rib atop a toasted hoagie roll served with au jus and Hawaiian or homemade potato salad.

Luncheon Salads

Seared Sesame Tuna Salad \$10.99

Our Ahi Tuna hand cut, seared and draped with white and black sesame seeds served over a bed of fresh field greens.

Chicken Caesar \$8.99

Grilled marinated chicken strips, served on a bed of romaine lettuce topped with croutons and Parmesan cheese. Served with a classic Caesar dressing and fresh breadsticks.

Submarine Sandwich \$9.99

Layers of turkey, ham, and salami, provolone and cheddar cheeses, lettuce and tomato served on a hoagie bun and a steaming cup of soup d' jour.

Chef's Recipe Sloppy Joe \$7.99

Our fabulous ground beef sloppy joe on a warm fresh bun with a kosher dill spear on the side.

Soup and Sandwich \$8.99

Choose your two favorite meats...Smoked Turkey, Fresh Ham, Roast Beef or Salami with lettuce and tomato slices on a fresh roll and a steaming cup of soup d' jour.

Chef's Salad \$8.99

Julienne smoked ham, turkey breast, and Swiss and cheddar cheese, atop fresh assorted greens with eggs, tomato and croutons. Served with choice of dressing and fresh breadsticks.

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Lunch Selections

All plated lunches include your choice of tossed garden greens with house dressing or Caesar salad and fresh baked bread with butter

Plated Luncheon

Fettuccini Alfredo

with Chicken or Vegetables \$11.99

Our traditional version of Alfredo with Parmesan cheese, garlic, butter and cream over fettuccine noodles. Served with chicken or vegetables, garnished with seasoned tomatoes. Substitute grilled salmon or sautéed shrimp for \$12.99

Pork Medallions with Wild Rice \$11.99

Two succulent pork medallions grilled with roasted garlic and served over a bed of wild rice.

Red Snapper with Tequila Lime Sauce \$13.99

Mouth watering Red Snapper topped with a Tequila Lime Sauce. Served over a bed of wild rice with our chef's choice seasonal fresh vegetable.

Luncheon Buffets

Buffets are served with 25 or more guests. Prices are per guest.

The Crowd Pleaser Buffet \$12.99

Oven roasted chicken
Whipped potatoes and gravy
Homemade cornbread stuffing
Buttered corn
Tossed garden greens with assorted dressings
Buttermilk biscuits

Little Italy Buffet \$11.99

Angel hair pasta with scrumptious meatballs
Creamy pesto cheese tortellini
Oven baked lasagna (Vegetarian lasagna available)
Antipasto salad
Tossed salad
Grilled garlic toast

Picnic Basket Buffet \$10.99

Sliced salami, ham and turkey breast
American, Swiss and Cheddar cheeses
Assorted rolls and fresh breads
Pasta or fruit salad
Soup d' jour
Assorted condiments

Lasagna (Our delicious Vegetarian Lasagna is also available) \$9.99

We start with four cheeses...Provolone, Ricotta, Mozzarella and Parmesan and continue the feast with ground chuck and seasoned sausage smothered in our chef's homemade marinara sauce. Served with garlic toast.

Honey Roasted Cornish Game Hen \$10.99

Delicious honey roasted Cornish hen smothered in our chef's fresh orange sauce served over hearty grains and mushrooms.

Wild Mushroom Ravioli \$11.99

Our wild mushroom ravioli is accompanied by a rich Portabella mushroom sauce...Superb!

The Great American Barbeque Buffet \$11.99

Grilled hamburgers or chicken breasts
Choice of cheeses and fresh seasonal onions, lettuce and tomatoes
Oven baked beans
Hawaiian potato salad
Chilled watermelon or seasonal fruit
Steamed corn on the cob
Fresh buns and assorted condiments

South of The Border Buffet \$13.99

Chicken Vera Cruz-Chicken breast smothered in spicy seasoned peppers and onions topped with melted pepper jack cheese
Beef enchilladas with queso seguro
Stuffed Anaheim peppers charred and peeled stuffed with shrimp, cilantro and spicy jack cheese then covered with tomatilla and spicy enchilada sauces
Spanish rice
Fresh refried beans

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Breakfast Selections

To insure our high quality and service standards, plated breakfast is available for parties of 100 or less

Plated Breakfasts

Rise & Shine \$8.99

Fluffy scrambled eggs with buttermilk pancakes, seasonal fresh fruit wedge, and your choice of crispy bacon or sausage patties.

Denver Omelet Sensation \$9.99

Our fluffy French omelet with smoked Virginia ham, sautéed onions and green peppers. Served with home-fried potatoes and wheat or white toast.

Texas Supreme French Toast \$6.99

Slices of our cinnamon-infused Texas toast grilled to a golden brown. Topped with fresh Wisconsin maple syrup and seasonal fresh fruit wedge.

Homemade Biscuits and Sausage Gravy \$7.99

Sausage gravy over homemade buttermilk biscuits accompanied by seasonal fresh fruit wedge.

Eggs Benedict \$9.99

Our world famous eggs benedict starts with fresh sliced Canadian bacon, poached eggs, lightly toasted English muffins and homemade Hollandaise sauce. Substitute Canadian bacon with our fresh crab meat for \$2.

Creamed Chipped Beef on Toast \$8.99

Our tender smoked beef slices and béchamel sauce generously ladled over white, wheat or English muffins. Too good to pass up!

Buffet Breakfasts

The Continental Buffet \$5.99

Fresh pastries and muffins
Choice of two juices...
Orange, Grape, Grapefruit or Tomato

Hometown Buffet \$9.99

Farm fresh scrambled eggs, French toast with maple syrup, bacon, breakfast potatoes, and seasonal fresh fruit.

Fresh From The Farm Buffet \$11.99

Farm fresh scrambled eggs, buttermilk pancakes with warm syrup, bacon, sausage, breakfast potatoes, seasonal fresh fruit, assorted yogurts, assorted pastries and muffins.

Fresh Ground Coffee

Cup	\$1.99
Thermal Pot	\$6.99
Gallon	\$16.99

We serve only fresh fruit and produce. Seasonal fresh fruit can be added at market price.

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Liquors & Beverages

Liquors & Beverages

House Wine

Tin Roof

Chardonnay, Merlot, Cabernet, Sauvignon Blanc
\$29.99

Roundhill

Chardonnay, Merlot, Cabernet, White Zinfandel
\$19.99

Sutter Home

Chardonnay, Merlot, Cabernet, White Zinfandel
\$14.99

Draft beer

Half barrel domestic \$195.00
Half barrel premium \$220.00

Spirits

Rails \$3.00-\$4.25
Calls \$3.50-\$4.75
Premiums \$3.50-\$5.50

Soft Drinks

Canned soft drinks \$1.50 per can
Unlimited soft drinks \$1.50 per person (Guaranteed head count)
Bottled water \$1.50 per bottle

Punch

Fruit punch \$10.00 per gallon
Rum Punch \$25.00 per gallon
Champagne Punch \$25.00 per gallon
Fountain \$50.00 per event

Champagne

\$14.99 per bottle

Juice

\$6.99 per carafe

Coffee

\$1.99 per cup
\$6.99 per thermal pot
\$16.99 per gallon

Milk

\$7.99 per carafe

Specialty wines available by request. Our culinary and event staff will customize a beverage bar or liquor selection to your taste or theme. (Martini bar, Tropical drink selections, etc.)

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Set Up & Room Preparation Fees

Set Up & Room Preparation Fees

Set up and room preparation fees may be waived with group meal service.

Grand Ballroom

Maximum capacity 500 guests \$450.00 per day

Emerald Room

Maximum capacity 200 guests \$300.00 per day

Diamond Room

Maximum capacity 200 guests \$200.00 per day

Sky Boxes

Maximum capacity 25 guests per room \$25.00 per event

*Up to three Sky Boxes can be combined
to expand the capacity to 75*

Patio Rental

Ask about availability \$100

Rental Equipment

VCR or DVD Player	\$25.00
CD Player	\$25.00
Projector Screen	\$25.00
LCD Projector	\$100.00
Microphone	No Charge
Lavalier Mic	\$50
Easel with Pad	\$10
Easel	\$5
Karaoke (per hour)	\$50.00
Colored Tablecloths (per table)	\$5.00
Colored Napkins (per person)	\$0.50
Bridal Archway	\$50.00
Cake Plates & Forks	\$25.00
Beverage Fountain	\$50.00
Cake Cutting and Serving	\$75.00
Portable Bar	\$250.00
Chair Covers	Available by quote
Linens	Available by quote
	Wide variety of specialty color linens by quote

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Gift Registry

Gift Registry

For Weddings, Showers and Anniversaries

Register your event with the Off Broadway Banquet Center and Stout Ale House. Your friends, family and guests may purchase gift certificates to be used as you wish.

Gift Certificates can be purchased in any dollar amount and can be used towards the following goods and services:

Food and beverage charges for your event

Rehearsal dinner

Shower

Gift Opening

Bowling

Future meals or events

***Please use code "GR" when purchasing**

Gift Certificates

Gift certificates may be purchased by the event hosts (bride and groom, etc.) for attendants, family members and friends to use towards meals, room rates or future events.

***Please use code "GC" when purchasing**

See our Event Manager for gift registry and gift certificates
(715) 233-3333

Our Sales, Catering and Culinary Staff will be pleased to create a menu to suit your special needs. Prices do not include 18% service charge or State and Local Sales Tax. Menus and prices subject to change.



Contract

Event Date _____ Type of Event _____

Client Name(s) _____

Address _____ City _____ State _____ Zip _____

Phone _____ Email _____

Room _____ Estimated # of guests _____

Catered event with servers Y _____ N _____ Bar service Y _____ N _____ Date of Contract _____

Payment

A valid credit card is required (on file) to insure final payment of your account. Final payment is due the day of your event and can be paid by valid check or credit card. Any discrepancies in count should be addressed at that time, prior to making final payment. Groups requesting tax exemptions must submit current documentation of exempt status prior to scheduled event and payment must be made from a tax exempt account.

Booking date _____ Deposit Paid _____ Form of payment _____ Second deposit date _____

Estimated amount _____ Paid _____ Event date / Balance due date _____ Estimated payment _____

Food & Beverage

Food: For health and safety reasons no food or beverage (carry ins) permitted from outside vendors with the exception of special event cakes. No food or beverage may leave the premises. Food/meals not served within 30 minutes of scheduled service time will result in a 5% late service & staffing fee. Buffet meals will be maintained for no longer than two hours unless arrangements are made in advance for food changes. An industry 18% service charge will be added to all event meals regardless of type (plated, buffet, family style). The culinary and catering departments reserve the right to adjust prices on a "market" price basis. Any price adjustments will be made in writing prior to your event. Catering services are subject to state and local tax per state law. The culinary and catering departments reserve the right to refuse food and/or beverage service or entry onto the premises to any person without legal age verification or who appears intoxicated.

Beverage: An industry 18% gratuity will be added to all hosted bar services & products. An 18% service/gratuity charge will be added for the cash portion of any bar when a request is made to remove the tip containers. An 18% service/gratuity charge will be added to all host beverage service. Any host bar not exceeding \$250 in sales will be assessed the difference as a service fee. Consumption of alcohol is not permitted outdoors, except in designated areas.

Guarantee & Cancellation

Adhering to confirmed food service time is essential. Clients delaying food service time assume total liability for quality of food. Off Broadway Banquet Center Event Department assumes no responsibility for quality of food if confirmed food service time varies more than 30 minutes. Signed contracts and or event deposits are your assurance that a space will be reserved for your event. We require a guarantee figure on meals 7 days prior to event. The number will be considered the guarantee and is not subject to reduction. The client is responsible for 100% of the guaranteed count. We will set and prepare for 5% above the guaranteed figure to allow for some extras. All deposits and prepayments are nonrefundable and are applied in whole to charges on the reserved date. In the event a deposit is not made by the specified date the event may be cancelled and prepayments forfeited. Cancellation prior to the event date will result in loss of date.

Upon booking, a minimum deposit \$500 is due to reserve your date. Thirty days prior to your event, a secondary deposit of at least 1/2 your estimated bill is due. Payment in full must be made on the date of your event.



Contract

Event rooms

All meeting rooms are non-smoking. Other groups may be using the same room as you prior to or following your event. Please adhere to the times agreed upon. Event rooms will be assigned by the number of anticipated guests. If attendance drops or increases the Event department reserves the right to change the group to a room suitable for the attendance. Off Broadway Banquet Center reserves the right to approve all displays and exhibits. No tape is allowed to secure items to the walls or tables. No confetti, silly string, party poppers, or the like allowed. Failure to adhere to the decoration policy may result in an additional service charge. Please schedule times to decorate or review media with our Event Department.

Entertainment

Musicians and DJ's are booked by the client and are their sole responsibility. Our Event Department will be happy to make referrals to entertainers who have performed at our venue and have received positive referrals from our clients. If the volume from the entertainment or public address system disturbs other patrons we reserve the right to require your entertainer(s) to lower the volume. All entertainment must conclude by 12:30 a.m.

Bands, DJ's and other entertainers are required by this contract to set up their equipment prior to the start time of the reception. This is done as a safety measure for our employees and guests and as a courtesy to you so that your reception, dinner and toasts are not disturbed by equipment set-up. It is the client's responsibility to make your entertainer aware of this policy. _____Initial

Audio Visual

Our Event Department will be happy to assist with your audio / visual equipment and engineering needs. Please be sure to discuss your needs with the Event Department prior to your event. We strongly suggest that all slide shows or video presentations be tested prior to the event. The Off Broadway Banquet Center assumes no liability for "burned" cd's or dvd failure.

Security

Off Broadway Banquet Center assumes no responsibility for damage or loss of equipment, merchandise, or articles left unattended. The client assumes all responsibility for any damaged caused to a room or property by his or her guests. The Event Department will be happy to refer clients to a private security company for events that require security.

Sky Box Rentals

Smoking is not allowed in the sky box rooms. Please adhere to the times agreed upon. Skyboxes are assigned by the number of people anticipated. There is a \$25.00 rental fee for use up to 5 hours, assessed for the use of a skybox for the event. This fee may be waived at the discretion of management when your meal and or beverages are hosted. No tape is allowed to secure items to the walls or tables. No confetti, silly string, party poppers, or the like is allowed. Please schedule time to decorate for your event with the Event Manager.

Additional contract details: _____

Sole use of event rooms is guaranteed with a signed contract and deposit paid in full only.

Client Signature _____ Date _____

Client Signature _____ Date _____

Off Broadway Banquet Center Representative _____ Date _____

Initial deposit amount to hold date _____ Paid _____

