



## BANQUET MENUS

PAGE 1

### AMERICAN PICNIC FAVORITES \$29 PER PERSON

JOHNSONVILLE BRATS: BEER POACHED BRATS SERVED WITH GRILLED ONIONS AND SAUERKRAUT

BURGERS: 6 OZ. BURGERS SERVED WITH CHEESE AND TRADITIONAL TOPPINGS

BAKED MACARONI AND CHEESE: ELBOW MACARONI COVERED IN CHEDDAR CHEESE  
SAUCE TOPPED WITH BREAD CRUMBS AND BAKED UNTIL GOLDEN BROWN

ROSEMARY POTATO SALAD: SEASONED ROASTED POTATOES, MAYO, CHIVES, & PEPPERS

CAESAR SALAD: CHOPPED ROMAINE WITH TRADITIONAL DRESSING AND HOMEMADE GARLIC CROUTONS

### MEXICAN FIESTA \$30 PER PERSON

CHIPS AND SALSA: TORTILLA CHIPS WITH RED, GREEN, AND PINEAPPLE SALSAS

QUESADILLAS: MONTEREY JACK AND CHEDDAR CHEESE, PICO DE GALLO, SOUR CREAM

BLACK BEAN & CORN SALAD: CHOPPED ROMAINE, ROASTED CORN, BLACK BEANS, TOMATOES, AND AVOCADO  
TOSSED WITH ROASTED TOMATO DRESSING AND TOPPED WITH FRIED TORTILLA CHIPS

SPANISH RICE: AUTHENTIC SPANISH RICE

REFRIED BEANS: HOMEMADE REFRIED PINTO BEANS WITH MELTED CHEESE

\*CHICKEN TAQUITOS: HAND-ROLLED CHICKEN IN DELICIOUS SPICES

\*GROUND BEEF TACO BAR: HARD AND SOFT SHELLS, GROUND BEEF, TRADITIONAL TOPPINGS

\*SUBSTITUTE CHICKEN AND BEEF FAJITAS FOR TAQUITOS AND GROUND BEEF TACO BAR FOR \$2 PER PERSON

### ITALIAN BUFFET \$30 PER PERSON

GARLIC BREAD: FRESH FRENCH BREAD BRUSHED WITH A GARLIC-BUTTER SAUCE

BRUSCHETTA: THICK SLICES OF BREAD, GRILLED AND RUBBED WITH GARLIC, DRIZZLED WITH OLIVE OIL AND TOPPED WITH  
MOZZARELLA CHEESE, TOMATOES AND HERBS

PASTA BAR: PENNE PASTA AND RAVIOLI WITH THREE SAUCE CHOICES: ALFREDO, MARINARA, AND BOLOGNESE.

CAESAR SALAD: CHOPPED ROMAINE WITH TRADITIONAL DRESSING