

BREAKFAST



CONTINENTAL

Minimum 25 people.

Buffets may be available to groups under the minimum for an additional price. All breakfasts include chilled apple, cranberry, and orange juice, regular and decaffeinated coffee, and milk.

CLUBHOUSE

Sliced fresh fruit accompanied by an assortment of muffins and fresh donut holes.
/ 8.50

SPRING TRAINING

Sliced fresh fruit, build your own berry yogurt parfaits, and assorted bagels served with cream cheese and assorted jams / 8.95

V.I.P. CLUBHOUSE

Sliced fresh fruit accompanied by an assortment of Danishes, muffins, fresh donut holes, and bagels served with cream cheese and assorted jams / 9.95

A LA CARTE

KENOSHA STYLE KRINGLES

Assorted Flavors
19.95/each

FRESH ASSORTED DONUTS

Assorted Flavors
21.95/dozen

DANISHES

Assorted Flavors
19.95/dozen

BAGELS WITH CREAM CHEESE

Assorted Flavors
21.95/dozen

LARGE MUFFINS

Assorted Flavors
23.95/dozen

DONUT HOLES

Assorted Flavors
5.95/dozen

GRANOLA BARS

1.50/each

TOAST WITH ASSORTED JAMS AND WHIPPED BUTTER

20.95/dozen

BERRY PARFAIT

39.95/dozen

ASSORTED INDIVIDUAL YOGURT

2.5/each

WHOLE FRESH FRUIT

2.5/each

SEASONAL SLICED FRESH FRUIT

Small 10-20 / 24.95
Medium 20-50 / 44.95
Large 50-75 / 64.96

BEVERAGES

PUNCH/JUICE 18/gal.

INFUSED WATER 15/gal.

HOT CHOCOLATE 18/gal.

COFFEE SERVICE 22/gal

GOURMET COFFEE 25/gal.
Service with Seasonal Flavors

TEA SERVICE 18/gal.

HOT CIDER 18/gal.

MILK 13/gal.

SOFT DRINKS 2.5

BOTTLED WATER 2.5

CANNED SODA 2.5

ORANGE JUICE
2.75/bottle

APPLE JUICE
2.75/bottle

Please use caution for severe allergies. Consuming raw or undercooked foods may be hazardous to your health.
All charges are subject to 5% sales tax and 19% service charge.

BREAKFAST



HOT BREAKFAST BUFFETS

Minimum 25 people.

Buffets may be available to groups under the minimum for an additional price. All breakfast buffets include chilled apple, cranberry, and orange juice, regular and decaffeinated coffee, and milk.

Ask about our plated breakfast options.

RISE AND SHINE BREAKFAST BUFFET

Light and fluffy scrambled eggs, hash browns, crispy bacon, breakfast sausage links, assorted pastries and whole fruit / 14.50

SIGNATURE BREAKFAST BUFFET

Light and fluffy scrambled eggs, hash browns, cinnamon French toast, assorted pastries, build-your-own yogurt parfait, crispy bacon, and breakfast sausage links / 15.95

BUILD-YOUR-OWN OMELETTE BUFFET

Hot cheddar cheese omelettes served with ham, bacon, mushrooms, onions, peppers, salsa, and shredded cheese as toppings, accompanied with hash browns, sliced fruit, and assorted pastries / 16.95

BUILD YOUR OWN BREAKFAST BURRITO BUFFET

Scrambled eggs served with ham, bacon, onions, peppers, hot nacho cheese, and salsa as toppings, accompanied with hash browns, and sliced fruit / 15.95

LUNCH



PLATED LUNCHEON ENTRÉES

All lunch entrées include coffee, milk and your choice of side; French fries, chippers or sliced fresh fruit. Gluten Free Bun available for \$1.00

SIGNATURE BALLPARK BURGER

Grilled beef patty cooked medium-well. Served with melted cheddar cheese, crispy bacon, fried onions, stone-ground Dijon remoulade, lettuce, tomato, onion, and a pickle spear. Served on a split top bun / 11.95

Gluten-free bun available for \$1.00

GRILLED CHICKEN SANDWICH

Perfectly seasoned grilled chicken breast with a side of lettuce, tomato, onion and a pickle spear.

Served on a split top bun / 9.95

TROPHY CLUB WRAP

A garlic herb tortilla shell stuffed with sliced oven-roasted ham, turkey, crispy bacon, chopped romaine, red onions, sliced tomatoes, and a stone-ground Dijon remoulade sauce / 9.95

ROASTED VEGETABLE WRAP

A garlic herb tortilla filled with ranch aioli, shredded cheese, and fresh seasonal vegetables; including lettuce, tomato, onion, pepper, mushroom, carrot, and squash / 9.95

CHICKEN CAESAR WRAP

A garlic herb tortilla stuffed with perfectly seasoned chicken breast, chopped romaine lettuce, creamy roasted garlic Caesar dressing, and topped with Parmesan cheese / 9.95

PLATED SALAD ENTRÉES

All salad entrées include freshly baked dinner rolls, milk, regular and decaffeinated coffee

Add grilled or blackened chicken for \$2.95 or shrimp for \$4.95

SPRING SALAD GF

Mixed greens, fresh berries, crumbled feta cheese, candied pecans topped with sweet honey vinaigrette / 10.95

WINTER SALAD GF

Toasted almonds, raisins, shaved red onion, blue cheese, mixed greens, topped with citrus vinaigrette / 11.95

HOLLYWOOD BROWN DERBY COBB SALAD

Fresh salad greens topped with a boneless grilled chicken breast, sliced hard boiled eggs, chopped bacon, fresh diced tomatoes, scallions, shredded cheddar, and sliced fresh avocados. Finished with a side of French dressing / 13.95

LUNCH



FORMAL PLATED LUNCH

All lunch entrées include regular and decaffeinated coffee, and milk.

Add on fresh garden salad, French and ranch dressing, and freshly baked rolls for \$2.50

*Offering more than 2 protein options will add \$2 to each meal

DOOR COUNTY PORK TENDER ^{GF}

Seasoned six ounce grilled pork tender topped with a Door County cherry sauce. Served with roasted potatoes and chef's choice vegetable / 13.95

ROASTED SLICED SIRLOIN ^{GF}

Roasted sirloin, carved and topped with a red wine demi-glace de veau. Served with garlic mashed potatoes and chef's choice vegetable / 14.95

BUTTERNUT SQUASH RAVIOLI

Six butternut squash filled ravioli tossed in a sherry cream sauce and served with a side of chef's choice vegetable / 12.95

BOX LUNCH

Minimum 25 people.

Box Lunch may be available to groups under the minimum for an additional price.

All box lunches include one sandwich (two options per group) topped with lettuce, tomato, and onion, chips, cookie, whole fruit, napkin, utensils, and condiments / 10.95

TERIYAKI SALMON

Teriyaki marinated and seared four ounce Atlantic salmon served on a bed of rice with chef's choice vegetable / 13.95

CHICKEN PARMESAN WITH MARINARA

Grilled five ounce chicken breast topped with marinara and a four cheese blend served over linguine with a chef's choice vegetable / 12.95

CAPRESE CHICKEN ^{GF}

Grilled five ounce chicken breast topped with home-made tomato bruschetta, finished with a fresh mozzarella blend. Served with pasta and chef's choice vegetable / 13.50

CHICKEN MARSALA

Boneless five ounce chicken breast grilled and topped with a wild mushroom Marsala cream sauce. Served with garlic mashed potatoes and chef's choice vegetable / 13.50

Pick three sandwich options for an additional 1.95 / person

SANDWICH OPTIONS

Ham and Swiss on Sour Dough
Turkey and Cheddar on Wheat
Beef and Provolone on Rye
Veggie Wrap
Chicken Salad on a Croissant

LUNCH



LUNCHEON BUFFETS

Minimum 25 people.

All luncheon buffets include regular and decaffeinated coffee, and milk.

FIELD OF GREENS SALAD & SANDWICH

A fresh garden salad with traditional toppings and assorted dressings, and assorted premade sandwiches including ham and Swiss on 9 grain, turkey and cheddar on white, and Caesar wraps, accompanied by cold pasta salad, sliced tomatoes, romaine lettuce, sliced red onions, pickles, and kettle chips. Followed by an assortment of fresh oven baked cookies and brownies / 13.95

*Add homemade soup and dinner rolls for
1.95 / person*

*Turn into a build-your-own sandwich buffet for an
additional 2.95 / person*

ITALIAN BUFFET

Tossed garden salad, fresh baked garlic dinner rolls served with broccoli and pasta Alfredo, spaghetti with meatballs, and savory chicken Parmesan with marinara and a four cheese blend. Finish this delicious meal off with fresh oven baked cookies and brownies / 13.95

SOUTH OF THE BORDER

Includes hard and soft shell tacos, spicy beef and shredded chicken, jalapeños, black olives, onions, tomatoes, shredded lettuce, salsa, guacamole, shredded cheese, nacho cheese, sour cream and tortilla chips. Served with a side of southwest corn, finish with churros for dessert / 14.95

BALLPARK BUFFET

Pick Two:

Grilled hamburgers, Cher-make brats, or Cher-make jumbo stadium hot dogs. Served with all the classic ballpark condiments and freshly baked buns. Fill any extra space on your plate with cold pasta salad, baked beans, and kettle chips. Followed by an assortment of fresh oven baked cookies and brownies / 13.95

*Pick all three protein options for an additional
2.00 / person*

*Build-your-own fully loaded nacho bar with all of the classic ingredients including tortilla chips, ballpark nacho cheese, seasoned beef taco meat, guacamole, and garden fresh salsa.
Add on for only 2.95 / person*

CARAFES

Mixed Nuts 19.95/pound

Trail Mix 19.95/pound

Puppy Chow 7.95/pound

Jelly Beans 7.95/pound

Hot Tamales® 7.95/pound

M&M's® 7.95/pound

Skittles® 7.95/pound

Reese's Pieces® 7.95/pound

Pub Mix 19.95/pound

Gardettos 19.95/pound

DINNER



PLATED DINNER ENTRÉES

The following plated dinners include a fresh garden salad, French and peppercorn ranch, chef's choice vegetables, freshly baked dinner rolls, regular and decaffeinated coffee, and milk.

Entrée side choices: Garlic Smashed Potatoes, Dilled Red Potatoes, Rice Pilaf, or Loaded Twice Baked Potatoes
*Offering more than 2 protein entrées will at \$2 to each meal

BEEF & PORK

BEEF TENDERLOIN ^{GF}

Six ounce grilled tenderloin cooked medium and served with a Cabernet mushroom bordelaise / 25.95

ROASTED STRIP LOIN

Perfectly seasoned and slow roasted strip loin cooked medium, served with creamy horseradish sauce and au jus 12oz / 25.95

6oz BEEF CHATEAU ^{GF}

Tender grilled six ounce beef chateau topped with a red wine demi-glace de veau / 19.95
Bacon Wrapped / 21.95

DOOR COUNTY PORK TENDER

Seasoned eight ounce grilled pork tender topped with a Door County cherry sauce / 20.95

DUOS

STEAK AND CHICKEN

Six ounce beef chateau grilled and topped with a savory mushroom sauce, paired with your choice of a four ounce chicken entrée / 26.95

LAND AND SEA

Six ounce beef chateau grilled and topped with a savory mushroom sauce, paired with your choice of a four ounce seafood entrée / 30.95

SEAFOOD

CAJUN SALMON ^{GF}

Eight ounce salmon fillet seasoned with Cajun and brown sugar then seared and roasted to perfection. Topped with delicious pineapple salsa / 20.95

TERIYAKI SALMON

Eight ounce grilled teriyaki-glazed salmon fillet finished with toasted sesame seeds and fresh scallions / 21.95

MEDITERRANEAN HADDOCK ^{GF}

Eight ounce baked haddock fillet topped with fennel, grape tomato, garlic and onions sautéed with butter and lemon juice finished with fresh basil / 19.95

CHICKEN

CAPRESE CHICKEN ^{GF}

Two boneless four ounce grilled chicken breasts topped with home-made tomato bruschetta, finished with a fresh mozzarella blend / 17.95

CHICKEN MARSALA

Two boneless eight ounce chicken breast grilled and topped with a wild mushroom Marsala cream sauce / 17.95

CHICKEN SALTIMBOCCA

Lightly seasoned chicken filled with fresh sage, prosciutto, and cheese. Finished with a sherry cream sauce / 18.95

BACON RANCH CHICKEN ^{GF}

Two boneless grilled chicken breasts marinated in ranch dressing topped with chopped bacon and green onion / 17.95

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DINNER



VEGETARIAN ENTRÉES

The following plated dinners include a fresh garden salad, French and peppercorn ranch, freshly baked rolls, regular and decaffeinated coffee, and milk.

VEGETABLE STUFFED EGGPLANT GF

Half of an eggplant stuffed with seasonal vegetables and oven roasted to perfection / 16.95

WILD MUSHROOM WELLINGTON

Sautéed wild mushrooms, garlic, roasted red peppers, grains, and Parmesan cheese stuffed in puff pastry and baked. Served with basmati rice and chef's choice vegetable / 17.95

BUTTERNUT SQUASH RAVIOLI

Butternut squash filled ravioli tossed with seasonal fresh vegetables and a sherry cream sauce. Served with a side of chef's choice vegetable / 15.95

CHILDREN 12 & UNDER

Children's plated entrées include a fruit cup.

PASTA MARINARA

8.95

BREADED CHICKEN TENDERS AND WAFFLE FRIES / 8.95

DINNER BUFFETS

Minimum 25 people.

Dinner buffets may be available to groups under the minimum for an additional price.

All dinner buffets include a fresh garden salad, French and ranch dressing, freshly baked dinner rolls, one side selection, chef's choice vegetables, regular and decaffeinated coffee, and milk.

SILVER SLUGGER BUFFET

2 entrée selections

21.95 / Person

GOLD GLOVE BUFFET

3 entrée selections

25.95 / Person

CHILDREN'S BUFFET PRICES

No charge for children 3 and younger

Children (ages 4-10) / 7.95

ENTRÉE SELECTIONS

- Beef Tenderloin Tips
- Lemon Butter Baked Haddock
- Teriyaki Salmon
- Roasted Pork Loin
- Sliced Sirloin
- Caprese Chicken
- Cajun Chicken Alfredo
- Pasta Primavera
- Oven Baked Chicken
- Chicken Marsala

SIDE SELECTIONS

- Rice Pilaf
- Sour cream, Cheddar, and Chive Mashed Potatoes
- Dilled Red Potatoes
- Garlic Smashed Potatoes

DINNER



CARVING STATIONS

HONEY GLAZED HAM

Slow cooked honey glazed ham served with Dusseldorf stone-ground mustard and fresh rolls.
Serves 50-70 guests / 174.95

ROASTED BEEF TENDERLOIN

Seared whole tenderloin cooked medium served with a garlic and pepper aioli and fresh rolls.
Serves 20 guests / 249.95

PRIME RIB

Slow roasted prime rib cooked medium and thinly sliced by our chef. Served with creamy horseradish sauce, au jus, and fresh rolls.
Serves 25-30 guests / 419.95

ROASTED TURKEY

Whole boneless turkey breast served with a cranberry aioli served with fresh rolls.
Serves 50 guests / 149.95

FOOD STATIONS

BUILD YOUR OWN
SERVED PER PERSON

MAC N CHEESE

Macaroni and cheese with Cajun chicken, broccoli, bacon, cheese, roasted tomatoes, and toasted bread crumbs / 7.95

CROSTINI BAR

Seasoned crostini with assorted dipping options including; olive tapenade, garlic and roasted red pepper hummus, tomato bruschetta, and fruit compote / 5.95

FAJITA BAR

Hot beef and chicken, peppers, onions, rice, salsa, sour cream, shredded cheese, green onion, served with hard and soft shells.
7.95

NACHO BUFFET GF

Spicy beef, sliced jalapeños, black olives, onions, tomatoes, shredded lettuce, salsa, guacamole, shredded cheese, nacho cheese, sour cream and tortilla chips / 6.95

MASHED POTATO BAR

Garlic mashed potatoes served with gravy, scallions, shredded cheddar cheese, diced ham, broccoli, bacon, sour cream, and whipped butter. / 6.95

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DINNER ADD-ONS



DISPLAY MENU

CRUDITÉ

Fresh seasonal vegetables accompanied by a dill dip. Serves 80-100 / 165

ICED SHRIMP

One Hundred jumbo shrimp served in an ice bowl and shooters. Served with cocktail sauce and lemons. Serves 50 / 225

FRUIT

An assortment of fresh seasonal melons and berries. Serves 80-100 / 165

ANTIPASTO

An assortment of cheeses, summer sausage, hard salami, nuts, marinated vegetables and gourmet crackers. Serves 80-100 / 190

SMOKED SALMON

Whole salmon displayed with lemon wedges, crème fraiche, capers, onions, boiled egg, and pickled cucumbers served with gourmet crackers. Serves 80-100 / 325

SUSHI DISPLAY

One hundred pieces of assorted sushi including California style with crab, vegetable sushi, and spicy tuna sushi. Served with pickled ginger, wasabi, and soy sauce. Serves 80-100 / 200

LATE NIGHT CRAVINGS

CHEF'S ASSORTED PIZZAS

Hand crafted 16 inch ultra-thin pizzas topped with a four cheese blend and premium toppings 19.95

CHEF'S ASSORTED PARTY SUBS

Traditional meats and premium toppings stacked high atop French loaves. Serves 50 / 59.95

HOT DOG BUFFET

Cher-Make hot dogs served with all the traditional ballpark toppings. Serves 50 / 99.95

BYO NACHO EL GRANDE

Seasoned beef served with nacho cheese, jalapeños, lettuce, salsa, sour cream, and black olives. Serves 50 / 99.95

POPCORN MACHINE

Unlimited freshly popped popcorn / 149.95

ASSORTED POPCORN DISPLAY

Unlimited freshly popped popcorn, assorted flavored popcorn and toppings / 299.95

CARAFES

Mixed Nuts 19.95/pound

Trail Mix 19.95/pound

Puppy Chow 7.95/pound

Jelly Beans 7.95/pound

Hot Tamales® 7.95/pound

M&M's® 7.95/pound

Skittles® 7.95/pound

Reese's Pieces® 7.95/pound

Pub Mix 19.95/pound

Gardettos 19.95/pound

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HOR D'OEUVRES (HOT)



SERVES 50

ARTICHOKE DIP WITH WHITE CORN TORTILLA CHIPS	75
BACON WRAPPED WATER CHESTNUTS	100
BALLPARK NACHO CHEESE WITH WHITE CORN TORTILLA CHIPS	50
BARBECUED MINI COCKTAIL FRANKS	75
ONION-JAM, ARUGULA, AND MOZZARELLA FLATBREAD	95
BUILD-YOUR-OWN BARBECUED PULLED PORK SLIDERS WITH PICKLES & COLESLAW	110
BUILD-YOUR-OWN BURGER SLIDERS SERVED WITH LETTUCE, TOMATO, ONION AND PICKLES	135
CHEESE STUFFED SOFT PRETZEL BITES	75
CHILI CON QUESO WITH WHITE CORN TORTILLA CHIPS	75
COCONUT SHRIMP WITH PINEAPPLE CREAM SAUCE	135
CRAB RANGOONS WITH SWEET & SOUR SAUCE	90
FANTAIL BREADED JUMBO SHRIMP WITH SPICY COCKTAIL SAUCE	125
HAWAIIAN CHICKEN SATAY WITH PINEAPPLE AND TERIYAKI SAUCE	85
KOREAN BARBECUED CHICKEN SATAY WITH ONION	85
MEATBALLS (BBQ, MARINARA, TERIYAKI, OR SWEDISH)	90
VEGETABLE STUFFED MUSHROOM CAPS	100
SEAFOOD STUFFED MUSHROOM CAPS	110
SAUSAGE STUFFED MUSHROOM CAPS	100
BONELESS CHICKEN WINGS WITH ASSORTED SAUCES	80
OVEN ROASTED CHICKEN WINGS	95
VEGGIE EGG ROLLS WITH SWEET CHILI SAUCE	90
HOMEMADE LAMB MEATBALLS SERVED WITH CARDAMOM YOGURT SAUCE	120
CREAM-CHEESE STUFFED, BACON-WRAPPED JALAPEÑO	125

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HOR D'OEUVRES (COLD)



SERVES 50

ASSORTED PINWHEEL WRAPS	75
BLACKENED AHI TUNA ON BELGIUM ENDIVE WITH PINEAPPLE SALSA	100
CAPRESE SKEWERS	85
CHEESE & SAUSAGE TRAY WITH CRACKERS	85
FRESH GUACAMOLE WITH WHITE CORN TORTILLA CHIPS	75
GARDEN FRESH SALSA AND WHITE CORN TORTILLA CHIPS	35
HAM PICKLE ROLL-UPS	75
TACO DIP TRAY WITH TORTILLA CHIPS	75
HUMMUS WITH PITA CHIPS AND VEGETABLES	75
ITALIAN BRUSCHETTA WITH FRESH MOZZARELLA ON CROSTINI	80
KALAMATA OLIVE TAPENADE WITH TOAST POINTS	75
PROSCIUTTO WRAPPED ASPARAGUS WITH GARLIC & HERB BOURSIN CHEESE	95
RATTLER ALE DIP WITH KETTLE CHIPS	35
SHRIMP SHOOTER WITH COCKTAIL SAUCE	125
SLICED TENDERLOIN AND HORSERADISH CREAM CROSTINI	95
SUSHI ROLLS CALIFORNIA STYLE CRAB, CUCUMBER, AVOCADO, AND CREAM CHEESE	85
SUSHI ROLLS WITH AVOCADO, ASPARAGUS AND CUCUMBER	75
SUSHI ROLLS WITH SPICY TUNA AND CUCUMBER	100
VEGETABLE SHOOTER WITH DILL DIP	85
VIDALIA ONION DIP WITH KETTLE CHIPS	35
HONEY AND BERRY BRIE EN FILO	95
PESTO PARMESAN BRIE EN FILO	95

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DESSERTS



APPLE CRISP

2.95 / each

CHEESECAKE

Strawberry, raspberry, or turtle
4.25 / each

BROWNIES

24.95 / PER 25

ASSORTED BARS

35.95 / PER 25

CHOCOLATE FLOURLESS TORTE

4.25 / each

SHEET CAKE

Chocolate, yellow,
carrot or red velvet
2.95 / person

ASSORTED CUPCAKES

Chocolate or yellow cupcakes with
frosting and toppings
50.95 / PER 25

ASSORTED DESSERT PLATTER

22.95 / PER 25

FRESH BAKED COOKIES

19.95 / PER 25

LAYERED CREAM CAKE

Strawberry cream, orange cream,
or marble cream / 3.50

ASSORTED DESSERT SHOOTERS

26.95 / PER 25

BUILD YOUR OWN

DESSERT STATION
PER PERSON

BUILD YOUR OWN SUNDAE BAR

Vanilla ice cream with assorted toppings:
chocolate and caramel syrup, sprinkles, whipped
cream, cherries, and nuts / 6.95

BUILD YOUR OWN CHEESECAKE

Vanilla cheesecake with assorted toppings:
chocolate and caramel syrup, strawberries, crushed
Oreos, whipped cream and nuts / 7.25