



# Banquet Menu



# Catering Policies

Final guest count and food orders are required 3 weeks in advance of your event. Any food orders placed after this time frame are subject to availability and the discretion of the Executive Chef. Food orders placed within 7-14 days of your event are subject to additional expense. Food orders placed on the same day of your event are subject to a surcharge per selection. Please communicate with the Event Coordinator in advance of your event for any dietary restrictions. We are not responsible for any cross contamination on buffet lines. Many offerings on our catering menu are prepared with ingredients ordered in specifically for your event, and therefore cannot be recreated without advance notice.

Under the advisement of the Dane County Public Health Department, we require that all food set out for public consumption remain on Lone Girl premises at the conclusion of your event, to avoid mishandling and the potential for foodborne illness.

Food can be held at appropriate hot or cold temperatures for a maximum of 3 hours.

By ordering from our catering menu you affirm that you understand that pricing and availability may change at any time without prior warning.

***For questions, contact the Event Coordinator at [party@thelonegirl.com](mailto:party@thelonegirl.com) or (608)850-2500***





# Bar Choices

## Hosted Bar

You're in charge! You tell us what you would like available and how much you would like to sponsor and let us take care of the rest. Non-alcoholic beverages are available with all hosted bar options.

### **Choose your menu:**

Craft beer and house wines  
Rail, call, and top-shelf liquors  
House and classic cocktails

### **Choose your limit:**

Pay for as many or as few drinks as you would like.  
This can be based on a monetary total, a number of drink tickets or a set number of hours.

## Cash Bar

Your guests are in charge! Guests of your event can purchase anything their hearts desire off our menu.

## Non-Alcoholic Options

### **Non-Alcoholic Bar**

Coke products, Minute Maid Lemonade and an assortment of juices can be added for \$3 per person with unlimited refills. N/A beers and assorted mocktails available at menu price.

### **Coffee Bar**

\$75 | Serves 20 to 25 people

Includes regular coffee, french vanilla creamer, cane sugar and sweet 'n' low artificial sweetener.

2% milk available upon request.

## Be Your Own Bartender

We give you the supplies and let your guests do their thing!

Additional cocktail or mocktail bars can be arranged upon request and consultation with our Bar Manager.

### **Bloody Mary Bar**

\$10 per person | *Vodka sold separately*

House Bloody Mary mix served with summer sausage, cubed Muenster cheese, dill pickle spears, olives, lemons, limes and bottles of hot sauce if you're feeling spicy.

*Tito's Vodka | \$35 per bottle*

### **Mimosa Bar**

\$10 per person | *Champagne sold separately*

Cranberry, orange and pineapple juices served with fresh strawberries, sliced oranges, sliced limes and maraschino cherries.

*Wycliff Brut | \$25 per bottle*

## Unique Additions

Want to add a little something extra to your event? Look no further! We offer a number of one-of-a-kind experiences to make your event extra special. Options include but are not limited to:

- Custom signature cocktails
- Brew your own beer
- Champagne toasts
- Specialty wine lists
- Brewery tours
- Beer tastings and pairings



# Appetizers

Appetizer platters serve 30-40 people per order  
choices marked with a ♣ are available as passed appetizers upon request.


## Served Cold

- Deviled Eggs ♣ | \$75
- Ham and Cream Cheese Pinwheels ♣ | \$75
- Gourmet Cheese and Sausage Platter | \$135  
*upgrade to a Chef's Special Charcuterie Board | +\$40*
- Crostini ♣ | \$100  
*choice of:*
  - Tomato Bruschetta,
  - Apple with Bleu Cheese and Walnuts
  - Pear with Brie and Pecans
  - Goat Cheese with Apricot Jam
- Fresh Vegetables with Ranch Dip | \$100
- Fresh Seasonal Fruit Tray | \$125
- Fresh Vegetable Skewers ♣ | \$75
- Fresh Fruit Skewers ♣ | \$100
- Hummus with Chips and Fresh Veggies | \$100
- Dill Dip with Kettle Chips | \$100
- Shrimp with Spicy Cocktail Sauce | \$125
- Tea Sandwiches ♣ | \$100  
*choice of:*
  - Cucumber
  - Tuna Salad
  - Egg Salad



## Served Hot

- Meatballs | \$125  
*choice of:*
  - Meatballs Albondigas
  - Swedish Meatballs
- Spinach & Feta Spanakopita | \$145
- Buffalo Chicken Dip with Tortilla Chips | \$100
- Traditional Chicken Wings | \$125  
*choice of:*
  - BBQ
  - Buffalo
  - Sweet 'n' Spicy Dry Rub
- Southwest Wontons ♣ | \$75
- Korean Spring Rolls ♣ | \$150
- Egg Rolls ♣ | \$150  
*choice of:*
  - Vegetarian
  - Southwest Chicken
  - Pork and Vegetable
- Tempura Shrimp ♣ | \$160
- Coconut Shrimp ♣ | \$100
- Grilled Shrimp Skewers ♣ | \$175  
*choice of:*
  - Garlic Butter
  - Sweet 'n' Spicy Dry Rub
  - Blackened Seasoning
- Pigs in a Blanket ♣ | \$100
- Prosciutto Wrapped Asparagus | \$75



# Breakfast, Lunch & Brunch

## Yogurt Parfait Bar

*\$15 per person | Minimum 20 parfaits*

Low fat vanilla yogurt served with strawberries, blueberries, and granola.

## Assorted Pastries

*\$10 per person*

Breakfast pastries served buffet style.

## Brunch Buffet

*\$25 per person*

Frosted cinnamon rolls, bacon and sausage links, scrambled eggs, and seasonal fresh fruit, choose cheesy hashbrowns or biscuits with sausage gravy.

*Add fruit juice for \$3 per person*

## Boxed Lunch

*\$15 per person | Minimum 10 Sandwiches*

Turkey or Ham sandwiches on a pretzel bun with white cheddar cheese and lettuce, served with chips, a piece of fruit, and a chocolate chip cookie. Mayo and mustard packets available by request.

*Add shaved prime rib sandwiches for \$5 per sandwich*

## Lunch Off Menu

*Menu Price | Maximum 20 Guests*

Choose 3 - 5 items from our standard menu to offer to your guests for pre order. We will provide a limited menu with your choices for guests to make their selection from on the day of the event.

## Lunch Buffets

*Menu Price | Minimum 20 Guests*

Choose from our buffets listed on the next page.





# Buffets

A guaranteed minimum of 20 people is required for all buffet orders.  
Pricing and inclusions subject to change based on availability

## Taco & Nacho Bar

\$25 per person

Your choice of two meats: seasoned ground beef, seasoned pulled chicken, seasoned pulled pork. Served with seasoned rice, black beans, house made queso (spicy or mild), shredded cheddar, lettuce, pico de gallo, salsa verde, sour cream, pickled jalapenos, tortilla chips and flour tortillas



## Pasta Bar

\$25 per person

Creamy fettuccine alfredo with or without chicken, hearty lasagna with or without meat. Served with warm garlic breadsticks and a house salad with ranch, french & balsamic dressings on the side.

*Add gluten free pasta tossed in marinara for \$4 per person*



## Slider Bar

\$25 per person

Your choice of two meats: pulled pork or chicken in our house barbecue sauce, pulled chicken in our house buffalo sauce or plain pulled pork. Pick two sides: kettle chips, potato salad, pasta salad or house salad. Served with sliced cheese, coleslaw, lettuce, tomato, onion, sliced pickles, and slider buns.



## Brunch Bar

\$25 per person

Frosted cinnamon rolls, bacon and sausage links, scrambled eggs, and seasonal fresh fruit, with your choice of cheesy hashbrowns or biscuits with sausage gravy.

## Choose Two

\$26-\$50 per person

Pork Medallions | *Served with mashed potatoes, green beans, and mushroom cream gravy*

Ham Steak | *Served with house made mac and cheese and broccoli*

Teriyaki Chicken Thighs | *Served with wild rice and squash medley*

New York Strip Steak | *Cooked medium. Served with baked potato and green beans*

Baked Salmon | *Served with wild rice, broccoli, and cajun cream sauce*

# Plated Meals

To ensure quality and timeliness, we can accommodate a maximum of 40 guests for plated meals.  
Pricing and inclusions subject to change based on availability

## Roasted Half Chicken

\$35 per person

Served with mashed potatoes, glazed carrots, and house made gravy

## Ham Steak

\$26 per person

Served with house-made mac and cheese and broccoli

## Bone-In Pork Chop

\$40 per person

Served with mashed sweet potatoes, brussels sprouts, and berry wine reduction

## Prime Rib

\$55 per person

Cooked medium-rare. Served with mashed potatoes & gravy, asparagus, and au jus

## Surf & Turf

Market Price

Your choice of a seafood and steak option.  
Based on consultation with the chef and availability from our distributors

## Teriyaki-Marinated Chicken Thighs

\$35 per person

Served with wild rice and squash medley

## Roasted Pork Medallions

\$35 per person

Served with mashed potatoes, green beans, and mushroom cream gravy

## Baked Salmon Filet

\$50 per person

Served with wild rice, broccoli, and cajun cream sauce

## Steak

Ribeye \$50 | New York Strip \$50 | Tenderloin \$65

Cooked medium-rare. Served with baked potato and green beans





# Sweet Treats

## Chocolate Chip Cookies

\$50 | 30 pieces

Fresh, house-made chocolate chip cookies

add 2% milk for \$3 per person



## Berry Trifle

\$125 | 30 pieces

Layers of vanilla pound cake, pastry cream, and fresh berries served in individual martini glasses

## Flourless Chocolate Cake

\$125 | 30 pieces *gluten friendly*

Decadent and fudgy flourless chocolate cake



## Tiramisu

\$150 | 30 pieces

Layers of lady fingers, espresso, and cream filling dusted with cocoa powder

## Snookie Bars

\$75 | 30 pieces

A layer of chocolate chip cookies smothered in fudgy chocolate ganache and topped with Snickers bar crumbles

## Cheesecakes

\$10 per cheesecake

Individual cheesecakes served with your choice of toppings

choice of: plain, turtle (+\$1), or strawberry (+\$1.50)



## Chocolate Covered Strawberries

\$75 | 30 pieces

## S'mores Bars

\$75 | 30 pieces

Goopy marshmallow, milk chocolate, and graham cracker in an easy to enjoy bar