

craftsman table & tap

OFF-SITE CATERING

appetizers

Minimum of 15 people. Priced per person.

CHARCUTERIE PLATTER	8	GRILLED CHICKEN SKEWERS ^{GS}	7
Wisconsin artisan cheese selection, salami and charcuterie, marinated vegetables, pickles, whole grain mustard, assorted crackers		honey balsamic glaze	
MEZZE PLATTER ^V	5	PULLED PORK SLIDERS	8
fresh and roasted vegetables, house-made hummus, crispy chickpeas, grilled pita, cucumber tzatziki		house barbecue sauce, pepper jack cheese, crispy onions	
PRETZEL PLATTER ^V	5	BRUSSELS SPROUT TOAST ^V	4
soft pretzel bites, whole grain mustard, house pub mustard, warm herb cheese, fresh vegetables		whipped goat cheese, crispy brussels sprouts, candied walnuts, sherry glaze	
FRESH FRUIT PLATTER ^{V VG GS}	5	CHICKEN WINGS ^{GS}	8
seasonal sliced fresh fruit, assorted berries		choose BBQ, Nashville hot or chipotle barbecue. Served with buttermilk ranch	
CAPRESE SKEWERS ^{V GS}	5	BACON WRAPPED SHRIMP ^{GS}	10
balsamic reduction, basil-infused oil		sherry glaze	

salads

Served buffet style. Minimum of 15 people. Priced per person.

CHEDDAR BACON RANCH SALAD ^{GS}	7	HONEY GLAZED BEET SALAD ^{V GS}	7
mixed greens, peppered bacon, cheddar cheese, tomato, English peas, cucumber, hard-boiled egg, buttermilk ranch		mixed greens, roasted beets, balsamic honey glaze, candied walnuts, apples, dried cherries, whipped goat cheese	
BRUSSELS SPROUT SALAD ^{GS}	7	ADD GRILLED CHICKEN, GRILLED SALMON, OR SHAVED SIRLOIN TO ANY ENTRÉE SALAD	6
mixed greens, crispy Brussels sprouts, bacon, apples, blue cheese crumbles, candied walnuts, bacon vinaigrette			
ROASTED VEGETABLE SALAD ^{V GS}	7	served on the side	
mixed greens, roasted vegetables, chickpeas, capers, feta cheese, fresh herbs, lemon vinaigrette			

** Whether dining out or preparing food at home, consuming raw or undercooked meat or eggs may increase your risk of food-borne illness.*

V - Menu item is vegetarian. **VG** - Menu item is, or with modifications, can be prepared vegan. Ask your server.

GS - Menu item is, or with modifications, can be prepared gluten sensitive. Ask your server.

Sub gluten-free bun or gluten-free bread or gluten-free pasta +2.

Our criss-cut fries and sweet potato fries are prepared in a dedicated gluten free fryer. Please notify us of any allergies.

Sub vegan chicken for a meat option +2. Our kitchen is not an allergen-free environment and the possibility exists for food items to come in contact with other food products (i.e. meat, fish, wheat, and/or allergens) during normal kitchen operations involving shared cooking and preparation areas.

half sandwiches & sliders

Choose up to two. Served with house chips. \$16 per person.

ROASTED TURKEY CLUB

roasted turkey, peppered bacon, Havarti cheese, bibb lettuce, tomato, aioli, toasted wheatberry bread

CRAFT BURGER SLIDER

fresh-ground steak burger, American cheese, garlic pickles, shredded cabbage, dijonnaise, urban burger sauce

ROASTED VEGETABLE ^v

roasted vegetable shawarma, crispy chickpeas, house-made hummus, olive oil

SHAVED SIRLOIN SLIDER

shaved sirloin, sharp cheddar cheese, Carr Valley cheese curds, sweet curry pickles, shredded cabbage, horseradish cream, urban burger sauce

MEDITERRANEAN VEGETABLE WRAP

cherry tomato, mixed greens, cucumber, red onion, fresh dill, green olive, classic chickpea hummus, tossed in extra virgin olive oil and fresh lemon, tomato basil tortilla

CUBANO

roasted pork shoulder, ham, Gruyere cheese, garlic pickles, sweet mustard, crispy buttered roll

craftsman lunch trio

Served buffet style. Minimum of 15 people. \$20 per person.

HALF SANDWICH + ENTRÉE SALAD + SOUP

choose one half sandwich and one entrée salad from above plus creamy tomato basil soup

dessert platters

Minimum of 2 dozen. \$18 per dozen.

ASSORTED BAKED COOKIES

chocolate chip, oatmeal raisin, sugar, macadamia nut

ASSORTED BARS AND BROWNIES

pecan, fudge, chocolate cream crunch, lemon

** Whether dining out or preparing food at home, consuming raw or undercooked meat or eggs may increase your risk of food-borne illness.*

V - Menu item is vegetarian. **VG** - Menu item is, or with modifications, can be prepared vegan. Ask your server.

GS - Menu item is, or with modifications, can be prepared gluten sensitive. Ask your server.

Sub gluten-free bun or gluten-free bread or gluten-free pasta +2.

Our criss-cut fries and sweet potato fries are prepared in a dedicated gluten free fryer. Please notify us of any allergies. Sub vegan chicken for a meat option +2. Our kitchen is not an allergen-free environment and the possibility exists for food items to come in contact with other food products (i.e. meat, fish, wheat, and/or allergens) during normal kitchen operations involving shared cooking and preparation areas.

LUNCH BUFFETS

*Choice of two sides. Served with mixed greens salad, fresh bread, and butter.
Available daily 11 am – 4 pm. Minimum of 15 guests. Priced per person.*

entrées

One choice \$17 | Two choices \$25

GRILLED CHICKEN BREAST

fresh herbs, natural jus

GRILLED SALMON

sweet sherry glaze, fresh lemon

LEMON CHICKEN BREAST

lemon butter sauce, dill, capers

GRILLED SIRLOIN

compound butter, fresh herbs

BUTTERNUT SQUASH RAVIOLI ^V

candied walnuts, brown butter sauce

sides

HERB ROASTED POTATOES

WILD RICE PILAF

CRAFT MAC & CHEESE

(add \$2 per person)

GARLIC MASHED POTATOES

ROASTED ASPARAGUS

CRISPY BRUSSELS SPROUTS

GARLIC SAUTÉED GREEN BEANS

SEASONAL ROASTED VEGETABLES

** Whether dining out or preparing food at home, consuming raw or undercooked meat or eggs may increase your risk of food-borne illness.*

V - Menu item is vegetarian. **VG** - Menu item is, or with modifications, can be prepared vegan. Ask your server.

GS - Menu item is, or with modifications, can be prepared gluten sensitive. Ask your server.

Sub gluten-free bun or gluten-free bread or gluten-free pasta +2.

Our criss-cut fries and sweet potato fries are prepared in a dedicated gluten free fryer. Please notify us of any allergies. Sub vegan chicken for a meat option +2. Our kitchen is not an allergen-free environment and the possibility exists for food items to come in contact with other food products (i.e. meat, fish, wheat, and/or allergens) during normal kitchen operations involving shared cooking and preparation areas.

DINNER BUFFETS

*Served with choice of two sides, mixed greens salad, fresh bread, and butter.
Minimum of 15 guests. Priced per person.*

entrées

Two choices \$28 | Three choices \$38

GRILLED CHICKEN BREAST ^{GS}

fresh herbs, natural jus

GRILLED SALMON ^{GS}

sweet sherry glaze, fresh lemon

SHRIMP PASTA

penne pasta, white wine cream sauce, fresh herbs

PRIME RIB ^{GS}

horseradish cream, au jus

(add \$5 per person)

LEMON CHICKEN BREAST

lemon butter sauce, dill, capers

GRILLED SIRLOIN* ^{GS}

compound butter, fresh herbs

BUTTERNUT SQUASH RAVIOLI ^V

candied walnuts, brown butter sauce

BAKED WALLEYE

fresh lemon, tartar sauce

sides

Choice of two sides.

HERB ROASTED POTATOES

WILD RICE PILAF

CRAFT MAC & CHEESE

(add \$2 per person)

GARLIC MASHED POTATOES

ROASTED ASPARAGUS

CRISPY BRUSSELS SPROUTS

GARLIC SAUTÉED GREEN BEANS

ROASTED SEASONAL VEGETABLES

** Whether dining out or preparing food at home, consuming raw or undercooked meat or eggs may increase your risk of food-borne illness.*

V - Menu item is vegetarian. **VG** - Menu item is, or with modifications, can be prepared vegan. Ask your server.

GS - Menu item is, or with modifications, can be prepared gluten sensitive. Ask your server.

BRUNCH BUFFETS

craftsman breakfast

*Includes crispy breakfast potatoes and mixed greens.
Served buffet style. Minimum of 15 people. \$18 per person.*

EGGS (CHOOSE ONE)

Fluffy Scrambled Eggs
fresh chives

Scrambled Eggs Florentine
roasted tomatoes, garlic sautéed spinach

Classic Quiche Lorraine
Gruyère cheese, caramelized onion,
peppered bacon

Broccoli and Cheddar Quiche
Carr Valley cheese curds, broccoli

BREAKFAST MEATS (CHOOSE ONE)

Jones Dairy Farm Bacon
Jones Dairy Farm Sausage
MorningStar Veggie Sausage
Shaved Ham

BREAKFAST BREADS (CHOOSE ONE)

served with butter and jam

White Toast
Whole Wheat Toast
English Muffin
Buttermilk Biscuit

brunch add-ons

Minimum of 15 people. Priced per person.

FRESH FRUIT PLATTER seasonal fruit, fresh berries	6	ASSORTED MINI MUFFINS blueberry, lemon poppy seed, banana nut	4
ASSORTED KRINGLE raspberry, strawberry, cherry, apple	4	FRENCH TOAST griddled Vienna bread, bourbon maple apples	8
PETITE CINNAMON ROLLS	4	EGGS BENEDICT English muffin, shaved ham, poached eggs, lemon hollandaise	12
BREAKFAST PROTEIN (CHOOSE ONE) bacon, sausage, or veggie sausage	6	BISCUITS AND GRAVY	6

brunch beverages

FRUIT JUICES orange, cranberry, or pineapple	10 PER CARAFE	JUST COFFEE CO-OP regular or decaf	30 PER GALLON
SODA (COKE PRODUCTS) / ICED TEA	3 PER DRINK		

** Whether dining out or preparing food at home, consuming raw or undercooked meat or eggs may increase your risk of food-borne illness.*

V - Menu item is vegetarian. **VG** - Menu item is, or with modifications, can be prepared vegan. Ask your server.
GS - Menu item is, or with modifications, can be prepared gluten sensitive. Ask your server.

TERMS & CONDITIONS

service charge & taxes

Delivery cost: 10%, Delivery and setup: 15%, Delivery, setup, and 1 person staying for every 50 guests: 22%

Disposable Chafing Kits: \$15 each

Disposable Serviceware: \$1.50 per person

Food, beverage, service charge, and all other incidentals are subject to 5.5% Wisconsin sales tax.

If your company is tax-exempt, a copy of your tax-exempt certificate must be provided with your signed contract.

price quotes, deposits & payments

It is our policy to quote firm prices for menu items no more than 180 days in advance. All menu substitutions may be subject to a price change. In the event of a cancellation at any point, a 5% processing fee will be charged.

In the event of a cancellation within 2 weeks of the event, the deposit is non-refundable.

In the event of a cancellation within 1 week of the event, the full estimated amount of the event will be charged.

The full payment is due on the day of the event and can be paid by credit card, cash, or check.

menus & final guest count

A final guest count is required seven days prior to the event. The number of guests guaranteed may not be decreased after this point. If a final guest count is not received by the specified date, the preliminary guest count as noted on the initial contract will be the official and accountable guarantee.

Prices do not include the 5.5% Wisconsin sales tax or the applicable service charge.