

craftsman table & tap

CATERING

appetizers

Minimum of 15 people. Priced per person.

CHARCUTERIE PLATTER	8	CARR VALLEY CHEESE CURDS ^V	5
Wisconsin artisan cheese selection, salami and charcuterie, marinated vegetables, pickles, whole grain mustard, assorted crackers		buttermilk ranch	
MEZZE PLATTER ^V	5	GRILLED CHICKEN SKEWERS ^{GS}	7
fresh and roasted vegetables, house-made hummus, crispy chickpeas, grilled pita, cucumber tzatziki		honey balsamic glaze	
PRETZEL PLATTER ^V	5	PULLED PORK SLIDERS	6
soft pretzel bites, whole grain mustard, house pub mustard, warm herb cheese, fresh vegetables		house barbecue sauce, pepper jack cheese, crispy onions	
FRESH FRUIT PLATTER ^{V VG GS}	5	BRUSSELS SPROUT TOAST ^V	4
seasonal sliced fresh fruit, assorted berries		whipped goat cheese, crispy brussels sprouts, candied walnuts, sherry glaze	
CAPRESE SKEWERS ^{V GS}	5	BACON-WRAPPED SHRIMP ^{GS}	10
balsamic reduction, basil-infused oil		sherry glaze	
	5	CHICKEN WINGS ^{GS}	8
		choose BBQ, Nashville hot, or chipotle barbecue, served with buttermilk ranch	

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 served on the side	6
mixed greens, crispy Brussels sprouts, bacon, apples, blue cheese crumbles, candied walnuts, bacon vinaigrette			
ROASTED VEGETABLE SALAD ^{V GS}	7		
mixed greens, roasted vegetables, chickpeas, capers, feta cheese, fresh herbs, lemon vinaigrette			

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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

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

ITALIAN

Genoa salami, fresh mozzarella, roasted red peppers, arugula, pesto mayo, focaccia roll

SHAVED SIRLOIN SLIDER

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

craftsman trio

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

HALF SANDWICH + SOUP + ENTRÉE SALAD

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

plated desserts

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

DEVIL'S FOOD CAKE ^v

6 CHOCOLATE MOUSSE ^v GS
Chantilly whipped cream

5

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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

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

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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}

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

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BRUNCH BUFFETS

craftsman breakfast

*Includes crispy breakfast potatoes and mixed greens.
Served buffet style. Minimum of 15 people. \$19 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

bagel and lox

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

**ASSORTED BAGELS, CREAM CHEESE, RUSHING WATERS SMOKED SALMON,
SLICED TOMATOES, CUCUMBERS, CAPERS, SHAVED RED ONION**

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brunch add-ons

Minimum of 15 people. Priced per person.

FRESH FRUIT PLATTER	5
seasonal fruit, fresh berries	
ASSORTED KRINGLE	4
raspberry, strawberry, cherry, apple	
PETITE CINNAMON ROLLS	4
BREAKFAST PROTEIN (CHOOSE ONE)	6
bacon, sausage, or veggie sausage	
ASSORTED MINI MUFFINS	4
blueberry, lemon poppy seed, banana nut	
FRENCH TOAST	8
griddled Vienna bread, bourbon maple apples, Chantilly whipped cream	
EGGS BENEDICT	12
English muffin, shaved ham, poached eggs, lemon hollandaise	
BISCUITS AND GRAVY	6

brunch beverages

MIMOSA BAR	6 PER DRINK
champagne, orange juice, cranberry juice, pineapple juice, fresh fruit	
BLOODY MARY BAR	9 PER DRINK
Tito's Handmade vodka, house-made bloody mix, tomato juice, and all the fixings (minimum 15 guests)	
FRUIT JUICES	10 PER CARAFE
orange, cranberry, or pineapple	
JUST COFFEE CO-OP	30 PER GALLON
regular or decaf	
TAZO TEA	2 PER BAG
green tea, black tea, chamomile, sweet orange	
SODA (COKE PRODUCTS)	2.79 PER DRINK

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BAR OPTIONS

The private event space at Craftsman Table & Tap offers a full bar with 14 draft beers, bottled beer, and a variety of wines and spirits. Our bar options below offer flexibility to fit any special event and may be customized to fit your needs.

If you would like to create a signature cocktail for your event, the Craftsman bar team will be happy to work with you on a unique offering for your special event.

All events will be staffed with one bartender at no additional bartender fee.

A second bartender may be added upon request at an additional fee of \$75 per event.

Proper identification is required for anyone consuming alcoholic beverages. No one under the legal drinking age, even if accompanied by a parent or guardian, will be allowed to consume alcohol on the premises.

We reserve the right to refuse service to anyone.

open bar

Guests are able to order any beverage of their choosing and it will be applied to the host's bill. As the host, you may set a specific time frame for the open bar, or only offer it until a pre-set dollar amount has been reached.

hosted bar

You may offer pre-determined beer, wine, and/or spirit options for your guests to choose from.

As the host, you may set a time frame for the hosted bar, only offer these options until a pre-set dollar amount has been reached, or offer for the duration of the event. Any beverages requested that are not on the hosted bar would be considered cash bar and must be settled by each individual guest.

drink tickets

Drink tickets may be requested in advance of your event to be dispensed by you to your guests at your leisure. Tickets are not pre-purchased. All beverages will be charged individually as they are redeemed by your guests.

Tickets may be used for either the open or hosted bar options.

cash bar

Guests are responsible for the purchase of their own alcoholic beverages.

TERMS & CONDITIONS

event fees

All events are subject to a food and beverage minimum, a room fee, a 22% service charge, and 5.5% Wisconsin sales tax.

food & beverage minimums and rental fees

Monday - Friday Daytime: \$250 food & beverage minimum and \$100 room rental fee

Saturday - Sunday Daytime: \$750 food & beverage minimum and \$150 room rental fee

Sunday - Thursday Evening: \$500 food & beverage minimum and \$250 room rental fee

Friday - Saturday Evening: \$1500 food & beverage minimum and \$250 room rental fee

Food and beverage minimums and room rentals are subject to change on holidays and special weekends.

service charge & taxes

A 22% service charge on all food and beverage purchases will be included on the final bill.

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. A \$500 deposit is required to confirm all event reservations. This deposit amount is credited to your final invoice. In the event of a cancellation at any point, a 5% processing fee will be charged.

In the event of a cancellation within 45 days 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.

In the event of extreme weather or other "acts of god" which result in the closure of Craftsman Table & Tap, the deposit will be transferred to another date. If another date cannot be settled, the full deposit may be refunded at the discretion of Craftsman Table & Tap.

TERMS & CONDITIONS (*cont.*)

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 22% service charge.

carry-in food & desserts

With the exception of desserts produced in a State of Wisconsin licensed professional kitchen, all food and beverage served or consumed on the premises must be purchased, prepared, and served by Craftsman Table & Tap.

No leftover food or beverage may be taken from the premises. We offer a variety of dessert options.

However, you may bring in outside desserts from a State of Wisconsin licensed professional kitchen only.

A dessert serving fee of \$2 per person will be included for any dessert brought in from an outside vendor.

decorations

Guests may bring their own decorations, but may not affix anything to the walls, floor, or ceilings.

No glitter, confetti (including balloons filled with confetti), or open-flame candles are allowed.

Candles may be used provided they are enclosed. All displays, materials, signs, banners, and decorations must be removed prior to departure. No furnishings may be removed from the event space.

closing policies

All events have a 15-minute grace period beyond the agreed-upon end time. If guests choose to stay at Craftsman Table & Tap, they are welcome to relocate to the downstairs bar if space allows during normal operating hours. Should any damages be incurred at the event, including excessive cleaning, replacing broken objects, etc., a \$30 per hour fee will be charged.