

# craftsman table & tap

## CATERING

### snacks & apps

*Minimum of 15 people. Priced per person.*

<b>CHARCUTERIE PLATTER</b>	8	<b>CARR VALLEY CHEESE CURDS</b> <sup>v</sup>	5
Wisconsin artisan cheese selection, salami and charcuterie, marinated vegetables, pickles, whole grain mustard, assorted crackers		buttermilk ranch	
<b>MEZZE PLATTER</b> <sup>v</sup>	5	<b>FRENCH ONION SPRING ROLLS</b>	6
fresh and roasted vegetables, house-made hummus, crispy chickpeas, grilled pita, cucumber tzatziki		lightly fried, brandied onions, Gruyère cheese, buttermilk ranch	
<b>PRETZEL PLATTER</b> <sup>v</sup>	5	<b>PULLED PORK SLIDERS</b>	8
soft pretzel bites, whole grain mustard, house pub mustard, warm herb cheese, fresh vegetables		house barbecue sauce, pepper jack cheese, crispy onions	
<b>FRESH FRUIT PLATTER</b> <sup>v VG GS</sup>	5	<b>MUSHROOM BRUSCHETTA</b> <sup>v</sup>	4
seasonal sliced fresh fruit, assorted berries		garlic crostini, Gruyère cheese, truffle oil, fresh thyme	
<b>CAPRESE SKEWERS</b> <sup>v GS</sup>	5	<b>CHICKEN WINGS</b> <sup>GS</sup>	8
balsamic reduction, basil-infused oil		chipotle barbecue sauce, cilantro, buttermilk ranch	
		<b>BACON WRAPPED SHRIMP</b> <sup>GS</sup>	10
		sherry glaze	

### salads

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

<b>CHEDDAR BACON RANCH SALAD</b> <sup>GS</sup>	7	<b>HONEY GLAZED BEET SALAD</b> <sup>v GS</sup>	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	
<b>BRUSSELS SPROUT SALAD</b> <sup>GS</sup>	7	<div style="border: 1px solid black; padding: 10px;"> <b>ADD GRILLED CHICKEN, GRILLED SALMON, OR SHAVED SIRLOIN TO ANY ENTRÉE SALAD</b> 6  served on the side </div>	
mixed greens, crispy Brussels sprouts, bacon, apples, blue cheese crumbles, candied walnuts, bacon vinaigrette			
<b>ROASTED VEGETABLE SALAD</b> <sup>v GS</sup>	7		
mixed greens, roasted vegetables, chickpeas, capers, feta cheese, fresh herbs, lemon vinaigrette			

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or undercooked meat or eggs may increase your risk of food-borne illness.*

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*Our fryers are not dedicated to gluten-free products. Sub gluten free bun or bread +1.50*

*Our kitchen is not an allergen-free environment. Please notify the event planner of any allergies.*

*Please be aware, during normal kitchen operations involving shared cooking and preparation areas  
(including common fryer oil), the possibility exists for food items to come in contact with other food products.*

## 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

### ITALIAN

cotto salami, Havarti cheese, Mama Lil's peppers,  
shredded cabbage, dijonnaise

### ROASTED VEGETABLE <sup>v</sup>

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

### CRAFT BURGER SLIDER

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

### 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  
choice of creamy tomato basil soup or chickpea chili

## 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.*

### COCONUT CAKE <sup>v</sup>

rum raisin sugar

6

### CHOCOLATE MOUSSE <sup>v</sup> 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.*

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## 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 <sup>v</sup>

candied walnuts, brown butter sauce

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## 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 <sup>GS</sup>

fresh herbs, natural jus

### GRILLED SALMON <sup>GS</sup>

sweet sherry glaze, fresh lemon

### SHRIMP PASTA

penne pasta, white wine cream sauce, fresh herbs

### PRIME RIB <sup>GS</sup>

horseradish cream, au jus

*(add \$5 per person)*

### GRILLED PORK CHOP

roasted red pepper chutney

### BARBECUE RIBS

house barbecue sauce

### LEMON CHICKEN BREAST

lemon butter sauce, dill, capers

### GRILLED SIRLOIN\* <sup>GS</sup>

compound butter, fresh herbs

### BUTTERNUT SQUASH RAVIOLI <sup>V</sup>

candied walnuts, brown butter sauce

### BAKED WALLEYE

fresh lemon, tartar sauce

### SNOW CRAB CLUSTERS

lemon, clarified butter

*(add \$10 per person)*

## sides

*Choice of two sides.*

### HERB ROASTED POTATOES

### WILD RICE PILAF

### CRAFT MAC & CHEESE (ADD \$2 PER

*(add \$2 per person)*

### MASHED POTATOES

### CREAMY POLENTA

### 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. \$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  
Rosemary 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 WATER SMOKED SALMON,  
SLICED TOMATOES, CUCUMBERS, CAPERS, SHAVED RED ONION**

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## brunch add-ons

*Minimum of 15 people. Priced per person.*

<b>FRESH FRUIT PLATTER</b>	6
seasonal fruit, fresh berries	
<b>ASSORTED KRINGLE</b>	4
raspberry, strawberry, cherry, apple	
<b>PETITE CINNAMON ROLLS</b>	4
<b>BREAKFAST PROTEIN (CHOOSE ONE)</b>	6
bacon, sausage, or veggie sausage	
<b>ASSORTED MINI MUFFINS</b>	4
blueberry, lemon poppy seed, banana nut	
<b>FRENCH TOAST</b>	10
griddled Vienna bread, bourbon maple apples, Chantilly whipped cream	
<b>EGGS BENEDICT</b>	12
English muffin, rosemary ham, poached eggs, lemon hollandaise	
<b>BISCUITS AND GRAVY</b>	6

## brunch beverages

<b>MIMOSA BAR</b>	6 PER DRINK
champagne, orange juice, cranberry juice, pineapple juice, fresh fruit	
<b>BLOODY MARY BAR</b>	9 PER DRINK
Tito's Handmade vodka, house-made bloody mix, tomato juice, and all the fixings (minimum 15 guests)	
<b>FRUIT JUICES</b>	10 PER CARAFE
orange, cranberry, or pineapple	
<b>JUST COFFEE CO-OP</b>	30 PER GALLON
regular or decaf	
<b>TAZO TEA</b>	2 PER BAG
green tea, black tea, chamomile, sweet orange	
<b>SODA (COKE PRODUCTS)</b>	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 19% 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 19% 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 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.*

*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 can not 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 an 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 19% 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 cake-cutting fee of \$2 per person will be included for any cake 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, or open-flame candles are allowed. Candles may be used as long as 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.*