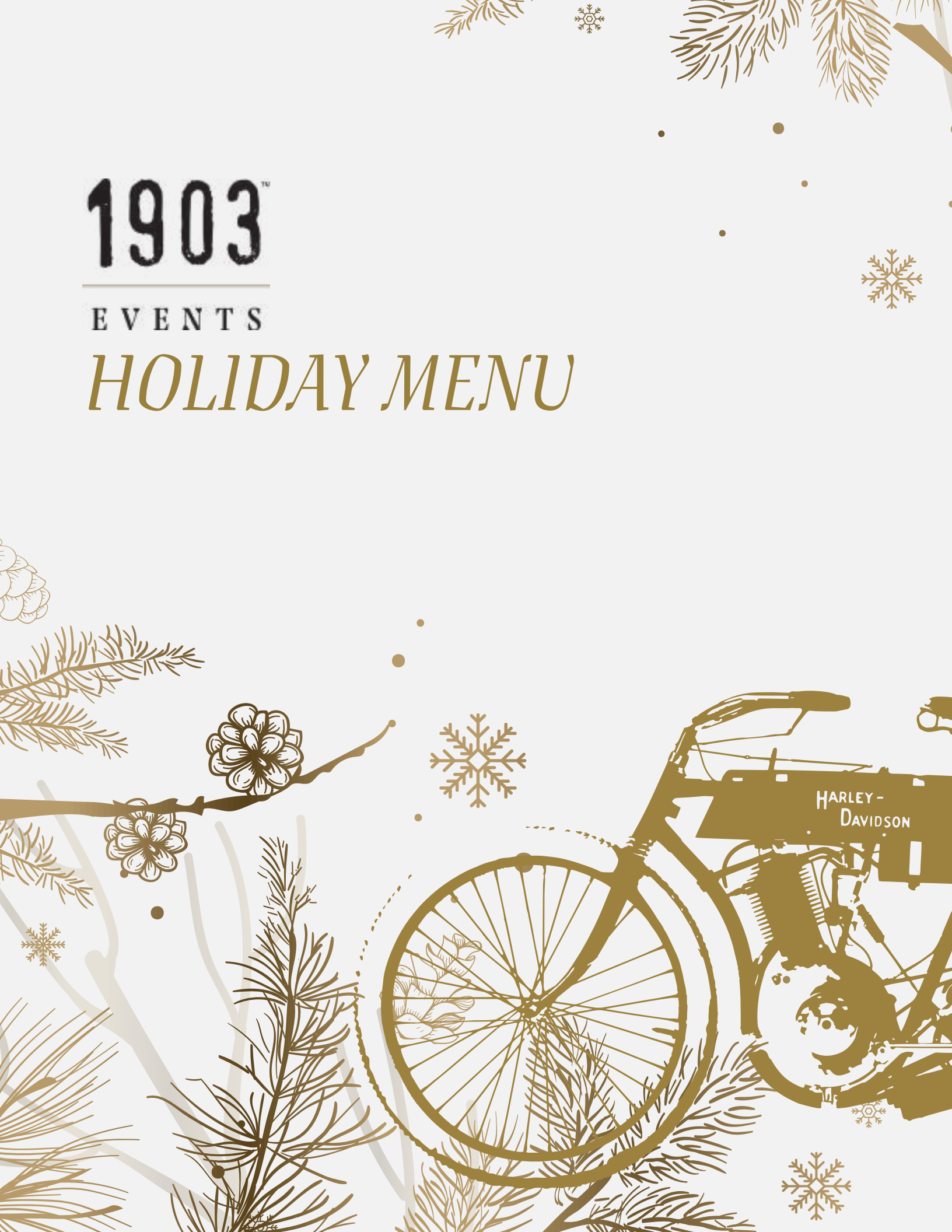


1903™

EVENTS

*HOLIDAY MENU*





## Holiday Greetings

Stationed service. Minimum 25 guests

38.95 per guest

### Holiday Slider Station

Carved turkey, ham, gouda, swiss, and aged cheddar cheese served with spiced apricot preserve, horseradish cream, lingonberry sauce and whole grain mustard

### Holiday Pasta Station

Choice of one pasta. Includes classic Caesar salad, Italian breadsticks and butter

### Butternut Squash Ravioli

Oven-dried tomatoes, fried sage, Parmesan cheese and brown butter

### Homemade Lasagna

Smoked marinara, Mozzarella, ricotta and fresh basil

### Wisconsin Cheese Board

Aged sharp cheddar, bleu, pepper jack, swiss, and herbed goat cheeses with dried fruits and flatbreads

### Cookie and Coffee Station

Sugar cookies, freshly brewed Colectivo Coffee, Rishi tea, hot chocolate and warm apple cider mulled with star anise, clove and cinnamon

## Winter Ribbon

Plated service. Maximum 150 guests

49.95 per guest

### House Salad

Red wine vinaigrette, creamy ranch dressing, artisanal bread and butter

### Passed Cold Hors D'oeuvres

Select two:

#### Caprese Skewers

Mozzarella, basil, cherry tomato, garlic crouton and balsamic reduction

#### Brie and Fig Crostini

Fig jam and orange zest

#### Goat Cheese Crostini

Arugala, sea salt and honey

### Passed Hot Hors D'oeuvres

Select two:

#### Bacon-Wrapped Dates

Saba

#### Spanakopita

Creamy spinach and feta cheese

#### Mini Beef Wellington

### Plated Entrées

Select two:

#### Stuffed Pork Loin

Goat cheese, spinach, sun dried tomato pesto, pork jus, garlic mashed potatoes and seasonal vegetables

#### Pan-Seared Sea Scallops

Roasted butternut squash, fried sage and sweet tart cranberry coulis

#### Classic Chicken Piccata

Linguine noodles, spinach, seasonal vegetables and lemon cream sauce

### RumChata Infused

### Holiday Bread Pudding

Topped with crème anglaise. Served with freshly brewed Colectivo Coffee, Rishi tea, hot chocolate and warm apple cider mulled with star anise, clove and cinnamon. Additional toppings include flavored syrups, whipped cream and assorted candies





# Twinkling Lights

Served family-style. Maximum 150 guests

45.95 per guest

## House Salad

Red wine vinaigrette and creamy ranch dressing, artisanal bread and butter

## Passed Hot Hors D'oeuvres

Select one:

Bacon-Wrapped Dates  
Saba

Spanakopita  
Creamy spinach and feta cheese

Mini Beef Wellington

## Passed Cold Hors D'oeuvres

Select one:

Caprese Skewers  
Mozzarella, basil, cherry tomato,  
garlic crouton and balsamic reduction

Brie and Fig Crostini  
Fig jam and orange zest

Goat Cheese Crostini  
Arugala, sea salt and honey

## Entrée

Select two:

Herb-Roasted Turkey Breast  
Country gravy

Glazed Pineapple Spiral Ham  
Mustard and Pistachio Crusted  
Pork Loin  
Pork jus

Roasted Orange Glazed Chicken

Select three:

Yukon Mashed Potatoes  
Parmesan and roasted garlic

Honey Glazed Carrots

Roasted Brussels Sprouts

Roasted Butternut Squash  
Fried sage and pine nuts

Cornbread Stuffing  
Cranberry and candied pecans

## Dessert

Select one:

Apple Cranberry Cobbler  
Caramel sauce

Cookies, Brownies and Assorted Bars

## Coffee and Hot Drinks

Freshly brewed Colectivo Coffee, Rishi tea, hot chocolate and warm apple cider mulled with star anise, clove and cinnamon. Served with flavored syrups, whipped cream and assorted candy





# Holiday Beverage Service

All beverages are charged per drink.  
100.00 bartender fee per bartender

## Deluxe Bar

Tito's Handmade Vodka  
Bombay Sapphire Gin  
Malibu Coconut Rum  
Captain Morgan Spiced Rum  
Captain Morgan White Rum  
Johnnie Walker Red Scotch  
Jack Daniel's Tennessee Whiskey  
Crown Royal Canadian Whiskey  
Korbel Brandy  
Maker's Mark Bourbon  
Tequila Reserva 1800 Silver  
8.00

## Premium Bar

Smirnoff Vodka  
Bombay Gin  
Bacardi Silver Rum  
Bacardi Oakhart  
Dewar's Scotch  
Jim Beam Whiskey  
Seagram's 7  
Sauza Gold Tequila  
Christian Bros. Brandy  
7.00

## Holiday Cocktails

Select one:

Holiday Party Punch  
Vodka, cranberry, lemon juice and sparkling cider  
Starry Night  
Champagne with cranberry juice  
Mulled Wine  
Spiced wine with orange, cinnamon and star anise  
Winter Sangria  
Homemade red wine sangria  
Snowshoe  
Korbel Brandy and peppermint spirits  
Dirty Shirley  
Bourbon with cherry syrup and Sprite  
Spiked Hot Coffee, Cider or Hot Chocolate

With your choice of:

Sailor Jerry's Spiced Rum, Maker's Mark Bourbon, peppermint spirits, Baileys, Kahlua or Korbel Brandy

8.00

## Premium Beer

Miller Lite  
4.50  
Miller High Life  
4.50  
Blue Moon  
5.50  
Corona  
5.50  
Leinenkugel (Seasonal)  
5.50  
New Glarus Spotted Cow  
5.50  
O'Doul's Non-Alcoholic  
4.50

## Wine

Premium House Wine by the Glass  
8.00  
Deluxe House Wine by the Glass  
12.00

## Non-Alcoholic

Bottled Water  
3.25  
Soft Drinks  
3.25



1903  
EVENTS



## *Contact Our Sales Team*

*1903events.com  
1-877-HD-Museum*

*Please note that all food, beverage and related items are subject to a 22% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.*

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## E V E N T S

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