Holiday Greetings

**Stationed service. Minimum 25 guests**

**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**

**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
  - Arugula, sea salt and honey

**Passed Hot Hors D’oeuvres**
Select two:
- Bacon-Wrapped Dates
- Spìnakopìta
  - 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
- Arugula, 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

**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

**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

**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
Aurora Borealis
Enhancement.
700.00

12 LED uplights
(programmable color choices available)

20 large poinsettias*

Add two snowflake gobo lights
for an additional 300.00
(Rumble or Garage only)

*H-D Museum centerpieces may be substituted after December 25th
Ask us about additional offerings and ideas to enhance your event
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.