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 Hot Hors D’oeuvres
Select two:
Bacon-Wrapped Dates
Saba
Spanakopita
Creamy spinach and feta cheese
Mini Beef Wellington

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

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

**Dessert**
Select one:
- Apple Cranberry Cobbler
  Caramel sauce
- Cookies, Brownies and Assorted Bars

**Coffee and Hot Drinks**
Freshly brewed Collective 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
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
Contact Our Sales Team

1903events.com
1-877-HD-Museum