



ONSITE CATERING

Promega Catering proudly utilizes seasonal, sustainable, local, and house made foods.

Menu reservations:

- Menu selections must be made at least 3 business days in advance for groups under 100 people.
- Menu selections must be made at least 10 business days in advance for groups of 100 people or more.
- Ten days' notice and a \$1000 minimum are required to cater night or weekend events.
- Menu prices are guaranteed no longer than 60 days prior to your function.

Guarantees:

- A minimum guarantee of guests must be submitted three business days prior to your event. This number may not be decreased. If a guarantee is not received by the specified date, the preliminary guest count will be the official number of people that you will be accountable for.
- Final billing will reflect a charge for the number of people served or the number guaranteed, whichever is greater.

Taxes and service charges:

- All food and beverage sales are subject to sales tax. Tax exempt groups must submit a copy of their tax exemption certificate prior to their function.
- All events taking place outside of normal business hours (Monday-Friday 7a.m.-3p.m.), and events greater than 50 people are subject to an 18% service charge.
- Catering with china and stainless steel utensils will be charged an additional \$2 per person.
- Set up fees include set up, clean up, linen tablecloths and table skirting when applicable, and incur the following charges :
 - ⇒ 20 people or less - \$23
 - ⇒ 21-50 people - \$44
 - ⇒ 51-100 people - \$62
 - ⇒ 101 people or more - \$81

*A separate set up fee will be charged for each meal or break throughout the day.

Cancellation policy:

- If your event is less than 50 people, 24 hour cancellation notice is required. If less than 24 hours' notice is provided, you will be charged 100% of the bill.
- If your event is more than 100 people, 72 hours cancellation notice is required. If less than 48 hours' notice is provided, you will be charged 100% of the bill.

Breakfast Menu

Continental and hot items require a minimum order of 12.

Continental. Pastries, muffins, croissants, house made jam, fresh cut fruit, regular and decaf coffee, hot tea, and assorted juices. \$9.25.

Add one of the following to continental breakfast for \$4.75 per person or a la carte for \$6.75 per person:

Egg Strata. With seasonal vegetables. Vegetarian option available.

French Toast. Cinnamon battered, served with warm Wisconsin maple syrup.

Assorted Quiche. Seasonal fillings. Vegetarian option available.

Scrambled Eggs. Plain or with seasonal vegetables and local cheese.

Add Side of House Bacon or House Sausage. \$2.25 per person

The à la carte breakfast items below do not require a minimum order.

Assorted large muffins. \$2.50 each

Assorted small pastries and croissants. \$1.50 each

Breakfast bars. \$1.25 each

Odyssey Greek yogurt cups. Assorted flavors. \$1.50

Westby vanilla yogurt with granola and berries. \$3.75

Fresh cut fruit. \$2.25

Bagel & cream cheese. \$1.50

Snacks

No minimum order required, priced per person

Fresh whole fruit. \$1.50

Cookies and bars or brownies. \$2.25

Trail mix with dried fruits and chocolate. \$1.75

Mixed nuts. \$2.75

House charcuterie plate with pickled vegetables and accoutrements. \$8

Seasonal vegetable tray. Featuring a variety of preparations, available May through October. \$4

Local cheese selection. With berries and crackers. \$5.50

Tortilla chips with house pico de gallo and guacamole. \$4.75

Hummus with vegetables and pita chips. \$4.25

Sweet and Salty House Party Mix. \$2

Cheese and sausage tray. Local cheddar and summer sausage served with coarse mustard and crackers. \$4.50

Boxed Lunches

No minimum order required.

50 person maximum order.

House special box. Smoked turkey, local ham, roast beef, chicken salad, or roasted vegetable sandwich on ciabatta or spinach tortilla wrap with local cheese, lettuce, tomato, fresh fruit, and dessert. \$12

Executive box. Grilled chicken, chicken salad, steak, or roasted vegetables with hummus on ciabatta or spinach tortilla wrap with lettuce and tomato. Served with local cheeses, crackers, seasonal salad, and dessert. \$14.50

Seasonal salad box. Choice of grilled chicken or steak with mixed greens, roasted vegetables, SarVecchio cheese, red wine vinaigrette, Batch Bake House baguette, butter, and dessert. \$14.50

Buffets

Buffets require a 12 person minimum and include cookies and/or bars as dessert.

Add mixed green salad \$2.50

Cold sandwich buffet. House ham, smoked turkey and roasted local beef with local cheeses, lettuce, tomato, onion, pickles, condiments and assorted breads and rolls. Served with chef's choice cold salad and kettle chips. \$11.50

Taco buffet. Choice of seasoned local beef or green chili chicken. Includes roasted seasonal vegetables, refried beans, Spanish rice, cheese, lettuce, pico de gallo, sour cream, hot sauce, pickled onions and jalapeños. Served with soft flour tortillas. \$12. Add tortilla chips and guacamole \$4

Pasta buffet. Two pastas from RP's pasta and house made sauces, seasonal vegetables and garlic bread. \$13. Add sliced chicken or house meatballs for \$3.75

Soup and sandwich buffet. Soup du jour with a selection of half sandwiches. \$10

Hot sandwich buffet. Choice of roasted local beef or smoked and pulled BBQ pork. Includes roasted vegetables, appropriate sauce and pickles, brioche buns, chef's choice salad, and kettle chips. \$12.25

Seasonal salad buffet. Available May – October. Mixed greens, seasonal vegetables, hard cooked egg, SarVecchio cheese, croutons, and 2 dressings. Includes Batch Bake House baguette, butter, and a choice of ham, grilled chicken or smoked turkey. \$13. Add steak \$5

Mediterranean buffet. House made gyro and falafel, tzatziki sauce, pita bread, lettuce, tomato, onion, hummus, spicy harrisa and chef's choice salad. \$17

Chef's Choice Entrée Selections

12 person minimum order.

Groups may select one protein, one starch and a vegetarian option will be included. All entrées are served with a green salad, dressing, bread, chef selected seasonal vegetables, sauce and dessert. \$22 per person

Protein options -

Local Beef
Local Pork
Local Chicken
Sustainable Fish

Starch options -

Potatoes
Polenta
Rice

Seasonal vegetable offerings - (subject to availability)

Spring – Asparagus, onions, peas, spinach, mushrooms, ramps, turnips, radishes

Summer – Eggplant, peppers, squash, zucchini, tomatoes, kohlrabi, kale, fennel, okra, corn

Fall/Winter – Spinach, winter squash, parsnips, celeriac, carrots, turnips, rutabaga

Please request if you would like a specific cut of meat, starch, or vegetable preparation.

We will do our best to accommodate.

Beverages

No minimum order is required. No credit will be given for unused beverages.

Coffee service. Kickapoo Coffee blends, regular or decaf. (1 air pot, 8-10 cups) \$13

Hot tea. Assorted varieties. \$.75 per bag

WiscoPop Soda. Ginger, Cherry, or Strawberry. \$2.75

WiscoPop Sparkling Water. Lemon, Lime, or Ginger \$2

San Pellegrino Sparkling Juices. Assorted flavors. \$2

Bottled water. \$2

Milk - 2%, Skim, or Chocolate. \$2

Juice. Assorted flavors. \$2

Assorted sodas. Pepsi products available. \$1.70