



# APPETIZER PLATTER MENU

A seven day advanced order with deposit is required. We offer small and large options. Most large platters serve 30-40 guests. A small platter is approximately half the size of a large platter.

## SPINACH AND ARTICHOKE DIP

Spinach and artichoke dip served with toasted Batch Bakery cracked wheat, carrots, cucumbers, grape tomatoes, broccoli, cauliflower celery, and pretzel bites. **Small \$55 • Large \$100**

## GREEK VEGETABLE PLATTER

Hummus, barley and quinoa tabbouleh surrounded with cucumbers, green peppers, artichoke hearts, red onions, feta cheese, tomatoes and Kalamata olives. Served with soft pita points. **Small \$55 • Large \$100**

## CHEESE & CRACKER TRAY

A classic cheese platter is great way to wow any crowd. An assortment of crackers and cheeses. **Small \$45 • Large \$85**

## CHIPS, SALSA & GUACAMOLE

Fresh made tortilla chips served with our homemade salsa and guacamole. **Small \$35 • Large \$60**

## BAKED SOFT PRETZELS

Baked pretzels served hot with cranberry Wheat and German Pilsner mustards. **Small \$55 • Large \$100**

## COCKTAIL MEATBALLS

Piping hot meatballs tossed with a toasted garlic tomato sauce and finished with Parmesan cheese. **Small \$65 • Large \$120**

## SWEDISH MEATBALLS

Meatballs tossed in a rich creamy gravy. **Small \$65 • Large \$120**

## GERMAN KNOCKWURST

German sausage simmered in fresh Great Dane beer with sauerkraut and a side of Pilsner mustard. **Small \$65 • Large \$120**

## DELI MEAT CHEESE & SANDWICH TRAY

Some assembly required, build your own sandwich from a selection of thin sliced pastrami, turkey and ham served with assorted cheese slices, Pilsner mustard, mayonnaise, lettuce, tomato, onion and bakery fresh bread. **Small \$60 • Large \$110**

## BREWHOUSE SHRIMP COCKTAIL

Black tiger shrimp simmered in German Pilsner and served chilled with fresh cocktail sauce and lemons. **Small \$85 • Large \$145**

## BUFFALO WINGS

Crisp wings served with our 3-alarm sauce, Asian BBQ, Gorgonzola and ranch dressing, carrot and celery sticks. **Small \$65 • Large \$120**

## BEER-BATTERED BONELESS WINGS

Beer-battered and hand-breaded boneless chicken tender chunks, served with our Szechuan Honey sauce. **Small \$65 • Large \$120**

## DESSERT PLATTERS

### BLACK & TAN BROWNIE

Cream cheese and chocolate brownie served with stout fudge and caramel. **Small \$50 • Large \$85**

### COOKIES

Macadamia Nut & White Chocolate Cookies. **Small \$50 • Large \$85**

### NEW YORK CHEESECAKE

With mixed berry sauce. **32 slices - \$100**

## POLICIES

To make sure your event is successful, it is essential that you give an accurate guest count. buffets will be billed for the amount of guests confirmed 7 days prior or however many are served; whichever is greater.

Credit for unused portions will not be given. In adherence to local Health Department regulations, it is our strict policy that there will be no credit given or take out of perishable not consumed at your event allowed.

All prices are subject to change. Due to seasonality, certain items may not be available and equal substitutions may occur.

## CONTACT

We thank you for your interest in the Great Dane Pub & Brewing Co. If you have any questions or would like to speak to our Event Coordinator please email Tara at: [tara.lobreglio@greatdanepub.com](mailto:tara.lobreglio@greatdanepub.com) -or- please call us at **Direct: 608.320.2772**



# PLATED LUNCH

Sandwiches are served with your choice of Kettle Chips or Kohl slaw

## ALPINE GRILLED CHEESE

Roth Kase Fontina and Hook's one-year Wisconsin cheddar, fresh leeks, sweet red onion and beer jam grilled on batch bakery cracked wheat. **\$8.75**  
*Add ham or bacon \$1.50*

## CALIFORNIA TURKEY CLUB

Hot shaved House-smoked turkey stacked with Wisconsin Swiss cheese, Applewood bacon, Kohl slaw and Thousand Island dressing on Madison Sourdough rye. **\$10.25**

## CHICKEN SALAD CROISSANT

Fresh and chunky chicken salad served on a Batch Bakery croissant with honey pepper Applewood bacon, baby greens and thick-cut tomato. **\$11.25**

## IRISH ROAD PASTRAMI RUEBEN

Hot shaved-House cured pastrami, Wisconsin Swiss cheese, sauerkraut, and Thousand Island dressing on Madison Sourdough rye. **\$10.25**

## FORWARD FALAFEL

Ground chickpeas and seasonings crisp-fried and served in warm Naan bread with hummus, tomatoes, shaved onions and homemade tzatziki sauce. **\$10.25**

## PIEDMONT BBQ PORK

Slow-smoked pork shoulder shredded with a Carolina mustard sauce. Served on a bakery fresh roll with tangy apple slaw and pickled red onions. **\$10.00**

## MAYAN CHICKEN WRAP

Grilled chicken in a traditional Central American marinade, fresh guacamole, corn salsa and shredded lettuce wrapped in a spinach tortilla with a creamy cilantro dressing. **\$10.00**

## WEBSTER STREET CHICKEN SALAD

Roasted chicken strips, Granny Smith apples, sun-dried cranberries, walnuts and Wisconsin Gorgonzola cheese tossed in a honey citrus dressing. Served on top of a bed of mixed greens and tomatoes. **\$10.25**

## SARA B'S BEET SALAD

Freshly steamed beets, pickled onions, orange segments, goat cheese, toasted pine nuts, fresh mint, pomegranate Balsamic glaze, endive and arugula. **\$11.25**

## INNER WARMTH PEANUT STEW

A stew of butternut squash, tomatoes, onions, garlic, ginger, hot peppers and cilantro with a zesty peanut sauce served over cilantro rice with a pretzel roll. **\$10.00**

## NEW LONDON BRIDGE FISH FRY

Three haddock fillets dipped in our Pilsner batter then crisp fried and served with our home-made tartar sauce, lemon, Kohl slaw and pub fries. **\$13.25**

## GERMAN SAUSAGE PLATE

A Bavaria Sausage Kitchen Knockwurst and our bratwurst simmered in our world-renowned beer then finished on the grill. Served with garlic mashed potatoes, sauerkraut, Pilsner mustard, gherkins and a homemade pretzel roll. **\$11.25**

## MAD CITY MAMA'S BBQ MEATLOAF

U.S.D.A. choice chuck baked with tomatoes, garlic and herbs then grilled and basted with BBQ sauce. Topped with roasted red peppers and haystack onions. Served with garlic mashed potatoes and fresh vegetables. **\$12.75**

## WISCONSIN STYLE CHEDDAR MAC

A creamy blend of Wisconsin cheddar and our famous Pilsner, tossed with rigatini noodles and topped with buttery, toasted sourdough bread crumbs. Finished with a wedge of hand-selected seasonal cheddar. Served with a thick, chewy pretzel. **\$11.25**

## SOUTHWEST TORTELLINI

Cheese filled spinach tortellini with blackened chicken, black bean corn salsa and fresh spinach in a cilantro pesto cream sauce. Topped with Parmesan cheese and served with garlic French bread. Available without chicken. **\$13.75**

## PUB BURGER

Seven-ounces of choice beef broiled to medium. Topped with lettuce, tomato, pickles, Bermuda onions and sharp cheddar cheese. **\$9.75**

## APPLEWOOD BACON BURGER

Choice beef broiled to medium temperature with thick-cut old smokehouse Applewood bacon, lettuce, tomato, pickles, Bermuda onions and sharp cheddar cheese. **\$11.00**

## ADD A SIDE SALAD...

Our house salad of mixed greens, tomatoes, cucumbers, carrots, radish, red cabbage, endive, red onions and croutons with choice of Gorgonzola cheese dressing, Balsamic Vinaigrette, Ranch or French dressing. **\$3.00**



# PLATED DINNER

Please choose 4 entrees. Parties over 35 required to preorder three selected entrees. Available from 11am-10pm. GD3 | GD5

## INNER WARMTH PEANUT STEW

A stew of butternut squash, tomatoes, onions, garlic, ginger, hot peppers and cilantro in a zesty peanut sauce. Served over cilantro rice with a pretzel roll. **\$10.00**

## CHICKEN SALAD CROISSANT

Fresh and chunky chicken salad served on a Batch Bakery croissant with honey pepper Applewood smoked bacon, micro greens and thick-cut tomato. Served with freshly made Kettle Chips. **\$11.25**

## SARA B'S BEET SALAD

Freshly steamed beets, pickled onions, orange segments, goat cheese, toasted pine nuts, fresh mint, pomegranate Balsamic glaze, endive and arugula. **\$11.25**

## SOUTHWEST TORTELLINI

Cheese filled spinach tortellini with blackened chicken, black bean corn salsa, and fresh spinach in a cilantro pesto cream sauce. Topped with Parmesan cheese and served with garlic French bread. **\$13.75**

## MAD CITY MAMA'S BBQ MEATLOAF

U.S.D.A. choice Angus chuck baked with tomato, garlic and herbs, then grilled and basted with BBQ sauce. Topped with roasted red peppers and haystack onions. Served with garlic mashed potatoes and market vegetables. **\$12.75**

## WISCONSIN STYLE CHEDDAR MAC

A creamy blend of Wisconsin cheddar and our famous Pilsner tossed with rigatini noodles and topped with toasted sourdough crumbs. Finished with a wedge of hand-selected seasonal cheddar. Served with a thick, chewy pretzel. **\$11.25**

## KINGSTON MAHI MAHI

A six-ounce grilled mahi mahi fillet topped with grilled pineapple, red cabbage slaw, Caribbean sauce, and Serrano peppers. Served with Jamaican coconut rice and peas **\$18.00**

## BAKED HADDOCK

Haddock fillets baked with a lemon herb crust and served with almond fragrancd Israeli cous cous, market vegetables, lemon, and a side of drawn butter. **\$14.50**

## TANDOORI CHICKEN

Indian spiced "BBQ" chicken tenders chargrilled and served with almond fragrancd Israeli cous cous, tomatoes, artichokes, olives and grilled flat bread. Served with a lemon yogurt dipping sauce. **\$13.25**

## CHICKEN CORDON BLEU

Fresh fried chicken breast with Bavarian ham and smoked Gouda cheese topped with our fresh lagered mushroom gravy. Served with market fresh vegetables and garlic mashed potatoes. **\$15.25**

## AMERICAN BURGER

An eight-ounce Angus short rib and chuck burger from acclaimed New York butcher Pat LaFreida topped with thick-cut Applewood bacon, white American cheese, lettuce, shaved onion, tomato, pickles, and 1000 Island. Served with freshly made Kettle Chips. **\$14.00**

## TENDERLOIN MEDALLIONS

Two choice beef tenderloin medallions with a light Worcestershire-scallion compound butter served with thick-cut ranch steak fries, and fresh market vegetable medley. **\$18.00**

## RUSTIC RIBEYE

A fourteen-ounce hand-cut U.S.D.A. ribeye char-grilled and basted with garlic butter. Served with thick-cut steak fries and asparagus. **\$24.00**

## GERMAN SAUSAGE PLATE

A Bavaria Sausage Kitchen Knockwurst and our bratwurst simmered in our world-renowned beer then finished on the grill. Served with garlic mashed potatoes, sauerkraut, Pilsner mustard, gherkins and a homemade pretzel roll. **\$11.25**

## ADD A SIDE SALAD...

Mixed Green Salad: Our house salad of greens, tomatoes, cucumbers, carrots, radish, red cabbage, endive, red onions and croutons with choice of Gorgonzola cheese dressing, Balsamic Vinaigrette, Ranch or French dressing. **\$3.00**



GREAT DANE BREWING CO.

# CHEESE, MEAT *and* BEER!

## ARTISAN CHEESE & MEAT PLATTERS

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### PLOUGHMANS PLATTER

Dry cured Capicola, Mortadella and Genoa Salami with Hook's Cave Aged, Little Boy Blue, and Sheep Milk Gouda. Accompanied with Dijon, cornichons, pickled onions, crackers and toast points.

**\$225 | Serves up to 40 guests**

### WISCONSIN CHEESE PAIRING

A selection of five Hook's Cheese Company, Inc. award-winning favorites accompanied with grapes, crackers, toast points and fig jam. Cave Aged Cheddar | One Year Cheddar | Little Boy Blue | Butterkase, and Sheep Milk Gouda.

**\$225 | Serves up to 40 guests**

### CAPRESE

A beautifully arranged platter of fresh slices of Wisconsin Mozzarella and Ciliegine "cherry sized" Mozzarella, Roma Tomatoes, grape Tomatoes adorned with fresh basil leaves. A refreshing platter drizzled with Balsamic vinegar and extra Virgin Olive Oil. Served with Focaccia bread.

**\$150 | Serves up to 40 guests**

### CHEESE & BEER PAIRINGS

#### Hook's Cave Aged Cheddar

suggested beer  
**Hopsconsin Red Ale**

#### Hook's One Year Cheddar

suggested beer  
**Peck's Pilsner**

#### Hook's Little Boy Blue

suggested beer  
**Great Dane Stout**

#### Hook's Butterkase

suggested beer  
**German Pilsner**

#### Hook's Sheep Milk Gouda

suggested beer  
**APA / IPA**

**A seven day advanced order with deposit is required. Cheese, Meat and Beer Platters are available only in one size.**

**Credit for unused portions will not be given. In adherence to local Health Department regulations, it is our strict policy that there will be no credit given or take out of perishable not consumed at your event allowed. All prices are subject to change. Due to seasonality, certain items may not be available and equal substitutions may occur.**



# SPECIALTY BUFFET MENU

All buffet selections include your choice of iced tea, fountain soda, and coffee.

## **DELI HALF-SANDWICH** \$16/person • 15 person minimum

Soup: Tomato Mushroom Bisque Soup

### **Salad: Choose One (1)**

Caesar Salad -or- Fresh Garden Salad

### **Sandwich Type: Choose Three (3)**

Roast Beef & Cheddar on Brioche | Turkey & Pepper jack Hoagie  
Ham & Swiss on Rye | Chicken Salad Croissant  
Roasted Veggie & Hummus Wrap

### **Sides**

#### **Choose One**

Creamy Kohl Slaw | Homemade Kettle Chips

## **GERMAN BUFFET** \$16/person • 25 person minimum

Brats | Knockwurst

Scotch Ale Brined Pickles | Pretzel Sticks and Brat Buns  
Spaetzle | Mashed Potatoes | Sauerkraut | Apple Slaw  
Pilsner Braised Onions | Pilsner Mustard

## **TACO BAR** \$17/person • 25 Person Minimum

### **Salsa Bar & Ultimate toppings**

Salsa Fresca | Fresh Guacamole | Black Bean & Corn Salsa  
Jalapeño Cheese Sauce | Sour Cream | Pickled Jalapeño Slices  
Black Olives | Wisconsin Cheddar & Jack Cheese Mix

### **Meat Fillings**

Spicy Ground Beef | Chipotle Pulled Chicken Breasts | Pulled  
Jerk Pork

Spiced Black Beans -or- Borrachos Refried Beans  
Cilantro Rice

### **Dessert**

Macadamia White Chocolate Chip Cookies

## **SUPPER CLUB**

**\$25 /person • 50 person minimum**

Served with assorted breads, pretzels and crudités

Soup: Tomato Mushroom Bisque

Salad: Garden salad with Ranch, French, and Gorgonzola dressings

### **Entrée: Choose two- (2)**

Five-ounce Flank Steak | Six-ounce Center cut Angus Sirloin | Cedar  
Plank Grilled Salmon | Herb Crusted Baked Cod | Southern Fried  
Chicken | Baked Chicken with Herb butter

### **Sides**

#### **Choose three (3) sides**

Garlic Mashed Potatoes | Cheesy Hash Browns | Creamed Spinach  
Brown sugar and Brandy Roasted Baby Carrots | **A1** Mushrooms and  
Caramelized Onions | Baby Baked Potatoes with Chive Sour Cream

### **Sauce Options**

#### **Choose One (1) sauce option**

Chimichurri | Peppercorn Culinary Cream Sauce | Béarnaise Sauce

### **Dessert**

Brownies

## **ITALIAN CAFE**

**\$20/person • 25 person minimum**

Served at table: Assorted breads

Soup: Tomato Mushroom Bisque

Salad: Tossed Caesar Salad

### **Entree**

Meatballs Marinara | Rigatini Pesto Primavera | Chicken Marsala  
Steamed Vegetables | Classic Meat Lasagna

### **Dessert**

Macadamia-White-Chocolate Chip Cookies

## **CONTINENTAL BREAKFAST**

**\$10/person • 10 person minimum**

Available Mon-Thursday 6am-4pm

Kringle | Assorted Muffins | Fruit, Granola, and Yogurt  
Macadamia-White-Chocolate Chip Cookies

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