

GREAT DANE EVENT MENU

WEBSTER STREET CHICKEN

Roasted white meat, Granny Smith apple, dried cranberries, walnut, Gorgonzola, mixed greens, tomato. Honey citrus, 11

MEDITERRANEAN PLATE

Homemade hummus, barley-quinoa tabbouleh, falafel, tomato, cucumber, onion, feta, Kalamata olives, grilled pita, tzatziki sauce, 11 **V**

IRISH ROAD REUBEN

House-cured pastrami, Swiss, sauerkraut, 1000 Island, dark rye, 11

SMOKED CHICKEN COBB SALAD

House smoked chicken, baby spinach, fresh basil, mixed greens, cherry tomato, avocado, bacon, Moody Blue Cheese, hard-boiled egg, avocado-basil buttermilk ranch, 13.5

TURKEY AVOCADO

Honey pepper bacon, sprouts, tomato, garlic aioli, sprouted 9-grain bread, 11.5

MAYAN CHICKEN WRAP

Guacamole, corn salsa, greens, creamy cilantro dressing, spinach tortilla wrap, 10

LOW COUNTRY BBQ PORK

Slow smoked. Cider vinegar, stout BBQ sauce, onion, Scotch Ale pickle, slaw, pickled onion, Texas toast, 11

TARA'S CAJUN CHICKEN

Blackened, lettuce, tomato, onion, bakery roll, side of chipotle mayo, 10

FORWARD FALAFEL

Hummus, tomato, shaved onion, tzatziki sauce, warm naan bread, 10.5 **V**
Substitute grilled chicken for falafel, +2

All Sandwiches and burgers are served with Kettle Chips.

FRYDAY FISH SPECIALS

CRISP LAKE PERCH

Perch fillets, beer batter and Japanese bread crumbs, pub fries, Kohl slaw, tartar sauce, malt vinegar, 15.5

FRIED COD

10 oz Atlantic Cod fillet
1, Peck's Pilsner Batter, pub fries, kohl slaw, tartar sauce, lemon, 14.5

BAKED COD

10 oz Atlantic Cod fillet, lemon herb crust, cilantro rice, fresh Market vegetables, lemon, 14.5

Prices are subject to change

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

DANE FAVORITES

PUB BURGER*

7 oz. fresh beef, lettuce, tomato, pickle, onion, cheddar cheese, brioche, cooked to medium -or- make it a vegetarian, substitute a Black Bean patty, 10 v

ALL-AMERICAN BURGER *

8 oz Angus short-rib + chuck patty, cooked to medium, bacon, white American, lettuce, onion, tomato, pickle, 1000 Island, butter-grilled seeded bun, 14

GRILLED FRESH SALMON*

Mustard-beer glaze, Brussels sprouts, bacon, roasted shiitake mushrooms, curried carrot puree, lemon, 16

SOUTHWEST PESTO & CHICKEN RIGATONI

Blackened chicken medallions, rigatoni pasta, scallions, baby spinach, corn and black bean salsa tossed in a creamy basil-roasted poblano pesto and served with parmesan cheese and garlic bread, 14

CHIPOTLE CHICKEN QUESADILLAS

Seasoned chicken, poblano, fresh salsa, cheese, chipotle BBQ sauce, cilantro rice, black beans, 10.5

BAVARIAN SAUSAGE PLATTER*

German Pilsner braised red cabbage, grilled German Bratwurst, curry and brown butter spaetzle, lime, cilantro, sour cream, fried shallots, 15

SALSA VERDE CHICKEN ENCHILADAS

Tomatillo braised chicken tinga, cilantro and Monterey jack cheese in three corn tortillas, suiza sauce, crema, toasted sesame seeds, radish, scallion, fresh cilantro. Served with cilantro rice and black beans, 13.5

MEATLOAF

Garlic mashed potato, caramelized onion-stout gravy, braised spinach, roasted tomato salsa, 13

WISCONSIN STYLE CHEDDAR MAC

Capatavi noodles, cheddar, Pilsner, sourdough crumbs, pretzel stick, 11.5 v

STEAK FRITES*

Teres major angus steak, hand cut triple-cooked fries, aioli, brandy peppercorn cream sauce, 18

NEW LONDON BRIDGE FISH FRY

Haddock, pilsner batter, homemade tartar, malt vinegar, slaw, lemon, fries
3 piece, 13.5

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WINTER
2019
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ADD A HOUSE SALAD

Mixed greens, tomatoes, cucumbers,
carrots, radish, red onions
and croutons, 4

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APPETIZER

PLATTER MENU

MEDITERRANEAN VEGGIE PLATTER

Hummus, barley and quinoa tabbouleh, cucumbers, red bell pepper, carrots, cherry tomato, Kalamata olives, dried apricots, grapes, tzatziki sauce and grilled pita bread,

Small \$55 ♦ Large \$100

PLOUGHMANS PLATTER

Local Wisconsin cheeses (Hooks 1 year cheddar, smoked gouda, Roth Kase Moody Blue Cheese), selection of cured meats, toasted baguette bread, Gentle Breeze Honey, Peck's Pilsner mustard, crackers, grapes, and fig jam.

Small \$45 ♦ Large \$100

CHIPS, SALSA & GUACAMOLE

Fresh made tortilla chips served with our homemade salsa and guacamole,

Small \$35 ♦ Large \$60

BAVARIAN PRETZEL TWIST

Baked pretzels served hot with cranberry Wheat and German Pilsner mustards,

Small \$55 ♦ Large \$85

COCKTAIL MEATBALLS

Meatballs tossed with a toasted garlic tomato sauce and finished with Parmesan cheese,

Small \$65 ♦ Large \$120

DELI SANDWICH PLATTER

♦ Turkey and Avocado-

smoked turkey, garlic aioli, avocado, tomato, alfa sprouts, 9-grain bread.

♦ Roasted Veggie & Hummus wrap- homemade humus, barley and quinoa tabbouleh, roasted red pepper, roasted zucchini, tzatziki sauce, spinach wrap

♦ Ham & Swiss-

pit ham, swiss cheese, pilsner mustard, lettuce, tomato, rye bread

♦ Chicken Salad-

garlic aioli, mixed greens, tomato, sourdough bread,

Small \$60 ♦ Large \$110

BREWHOUSE SHRIMP COCKTAIL

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

NEW YORK CHEESECAKE

Thick, dense and ultra-rich, a delicious way to end a meal. With mixed berry sauce,

32 slices - \$100

COOKIES

House-made Macadamia Nut & White Chocolate Cookies,

Small \$50 • Large \$85

SERVING SIZE

Most large platters typically serve 40 guests
Small sized platters serve approximately 25 guest.

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.

EAST

SPECIALTY

BUFFET MENU

BEVERAGE OPTIONS

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
- Fresh Garden Salad

Sandwich Type: Choose Three (3)

- Roast Beef & Cheddar on Brioche
- Turkey & Pepper jack Hoagie
- Ham & Swiss on Rye
- Chicken Salad 9-Grain
- Roasted Veggie & Hummus Wrap

Sides: Choose One (1)

- Creamy Kohl Slaw
 - Homemade Kettle Chips
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SUPPER CLUB

\$25 /person ♦ 30 person minimum

Served with assorted breads, pretzels and crudités

Soup: Tomato Mushroom Bisque

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

Entrée:

- ♦ Penne Rossa Pasta- Roasted tomatoes, bell pepper, zucchini, spinach, creamy tomatoes sauce and parmesan cheese
- ♦ Six-ounce Center cut Angus Sirloin Steak
- ♦ Herb Crusted Baked Cod
- ♦ Baked Chicken w/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

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, fresh tortilla chips and shells

Meat Fillings

- ♦ Spicy Ground Beef ♦ Pulled Pork
- ♦ Chipotle Pulled Chicken Breasts

Sides: Spiced Black Beans ♦ Cilantro Rice

Dessert: Macadamia White Chocolate Chip Cookies

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ITALIAN CAFE

\$20/person ♦ 25 person minimum

Served at table: Assorted breads

Soup: *Tomato Mushroom Bisque* ♦ Salad: *Tossed Caesar Salad*

Entrée:

- ♦ Meatballs Marinara
- ♦ Rigatini Pesto Primavera
- ♦ Chicken Masala
- ♦ Steamed Vegetables
- ♦ Classic Meat Lasagna

Dessert: *Macadamia-White-Chocolate Chip Cookies*

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BARBEQUE BUFFET

\$16/person ♦ 25 person minimum

- ♦ Smoked Pulled Pork
- ♦ Sweet and Sour Coleslaw
- ♦ Mac & Cheese
- ♦ Buttered, Toasted Texas Toast

Additional Sides

Stout BBQ Sauce, Pilsner Mustard, Scotch Ale Brined Pickles, sliced White Onions, Sliced Tomatoes, Lettuce

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CONTINENTAL BREAKFAST

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