



WINTER 2020

DANE FAVORITES

MUSTARD GLAZED GRILLED SALMON*

Grilled fresh salmon finished with a beer and mustard glaze, with curried carrot puree, roasted shiitake mushrooms, sautéed brussels sprouts and roasted parsnips, 17

SHORT RIB STROGANOFF

Shiitake and cremini mushrooms, roasted carrots, peas, farfalle pasta, 17

CHIPOTLE CHICKEN QUESADILLAS

Seasoned chicken, poblano, fresh salsa, cheese, chipotle BBQ sauce, cilantro rice, black beans, 11

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, 2-piece, 12.5



EVENT MENU

BURGERS

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 *

7 oz. fresh Angus patty cooked to medium perfection, bacon, white American, lettuce, shaved onion, tomato, pickle, 1000 Island, butter-grilled seeded bun, 14

All Sandwiches and burgers are served with Kettle Chips.

Menu Continued On Back Side....

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

SALADS

BUTTERNUT SQUASH AND APPLE SALAD

Roasted butternut squash, granny smith apples, crumbled goat cheese, red onion, radish, fried parsnip crisps, apple cider-maple vinaigrette, 12 **v**
Add grilled chicken 3.5, add grilled salmon 6

WEBSTER STREET CHICKEN

Roasted white meat, Granny Smith apple, dried cranberries, walnut, Gorgonzola, mixed greens, tomato. Honey citrus, 12

MEDITERRANEAN PLATE

Homemade hummus, barley-quinoa tabbouleh, falafel, tomato, cucumber, onion, feta, Kalamata olives, grilled pita, tzatziki sauce, 12 **v**

SANDWICHES

IRISH ROAD REUBEN

House-cured pastrami, Swiss, sauerkraut, 1000 Island, dark rye, 11.5

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, 10.5

TARA'S CAJUN CHICKEN

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

FORWARD FALAFEL WRAP

Falafel, hummus, barley-quinoa tabbouleh, shredded red cabbage, romaine lettuce, scallion, tomato, cilantro and tzatziki sauce, 11 **v**
Substitute grilled chicken for falafel, 2

Sandwiches are served with Kettle Chips.

FRYDAY FISH

FRIED LAKE PERCH

Lake perch fillets, beer batter and Japanese bread crumbs, pub fries, Kohl slaw, tartar sauce, malt vinegar, lemon wedge, 15.5

FRIED COD

Atlantic Cod fillet, Pilsner batter, pub fries, creamy kohl slaw, tartar sauce, lemon, 14.5

BAKED COD

Atlantic Cod fillet, lemon herb crust, cilantro rice, market vegetables, lemon, 14.5

Available on Friday only

ADD A HOUSE SALAD

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

SPECIALTY

◆◆◆
WINTER 2020

BUFFET MENU

BEVERAGE OPTIONS

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

SANDWICH BUFFET

❖ \$10 base price per person / 15 person minimum

◆◆◆ SANDWICH OPTIONS ◆◆◆	SMALL	LARGE
DELI MEAT SANDWICH	\$75	\$120
CHICKEN SALAD	\$60	\$100
MEDITERRANEAN HUMMUS (V)	\$60	\$100
MUSHROOM TOMATO BISQUE (V)	\$30	\$50

◆ A small order serves 15 ◆ A large serves 25 people ◆

*Gluten free option available for an additional \$1 per person

SALAD CHOICE: (choose one)

- Fresh Garden Salad -OR-
- Tossed Caesar Salad

INCLUDES:

- ◆ Swiss, Cheddar, and Pepper Jack cheese
- ◆ Sourdough Bread, Brioche Buns, Rye Bread
- ◆ Creamy Kohl Slaw, and Homemade Kettle chips
- ◆ Lettuce, Tomato, Onion, Pickles
- ◆ Garlic Aioli, Chipotle Aioli, Pilsner Mustard

SUPPER CLUB BUFFET

❖ \$17 base price per person / 25 person minimum

CHOOSE Number of SERVINGS

(Minimum 10 servings per choice)

◆◆◆ ENTRÉE OPTIONS ◆◆◆	
<input type="checkbox"/> CENTER CUT ANGUS SIRLOIN STEAK 6oz. Angus Steak, Brandy Peppercorn Cream Sauce	\$8 per serving
<input type="checkbox"/> HERB CRUSTED BAKED HADDOCK Baked with White Wine Butter Sauce	\$6 per serving
<input type="checkbox"/> CHICKEN STROGANOFF Baked Chicken Breast in a Roasted Mushroom Cream Sauce	\$5 per serving

➤➤➤ We recommend 1.5 to 2 entrees per guest

INCLUDES:

- ◆ Served with Assorted Breads, Pretzels, and Crudités

SOUP:

- ◆ Tomato Mushroom Bisque

SALAD:

- ◆ Fresh Garden Salad, served with Ranch, French, and Gorgonzola dressings

INCLUDED SIDES:

- ◆ Cavatappi Vegetable Alfredo with Roasted Mushrooms, Baby Spinach, Tomato, Peas & Cavatappi Pasta in a Garlic Alfredo Sauce
- ◆ Garlic Mashed Potatoes
- ◆ Herb Roasted Carrots & Green Beans
- ◆ Baby Baked Potatoes with Chive Sour Cream

ADD DESSERT

BLACK & TAN BROWNIE

Cream Cheese and Chocolate Brownie with Stout Fudge and Caramel, \$2.50

WHITE MACADAMIA COOKIES

House-made Macadamia Nut & White Chocolate Cookies, \$1.50



TACO BAR BUFFET

❖ \$11 base price per person | 25 person Minimum

◆◆◆ TACO OPTIONS ◆◆◆

	SM PAN	LG PAN
PULLED PORK	\$55	\$90
SPICY GROUND BEEF	\$45	\$80
CHIPOTLE PULLED CHICKEN BREASTS	\$55	\$90
ANCHO ROASTED SWEET POTATO (V)	\$35	\$60

◆ A small pan Serves 25 people (1 serving per person) ◆

◆ A large pan serves 40 people (1 serving per person) ◆

➤➤ We recommend 2 tacos per guest

INCLUDED TOPPINGS:

- ◆ Salsa Fresca, Guacamole, Black Bean and Corn Salsa, Jalapeno Cheese sauce, Sour Cream, Pickled Jalapeno, Shredded Cheddar & Jack Cheese Blend

INCLUDED SIDES:

- ◆ Black Beans
- ◆ Cilantro Rice
- ◆ Tortilla Chips
- ◆ Flour Tortilla

ITALIAN BUFFET

❖ \$15 base price per person | 25 person minimum

◆◆◆ ENTRÉE OPTIONS ◆◆◆

	SM PAN	LG PAN
MEATBALLS MARINARA	\$50	\$90
CHICKEN MARSALA	\$55	\$95
4 CHEESE BAKED CAVATAPPI (V)	\$45	\$80
GRILLED ITALIAN SAUSAGE & PEPPERS	\$45	\$80

◆ A small pan serves 25 people ◆ A large serves 40 people

➤➤ We recommend 2- 3 entrees choices per guest

INCLUDES:

- ◆ Tomato Mushroom Bisque
- ◆ Roasted Veggies
- ◆ Tossed Caesar Salad
- ◆ Assorted Bread

ALL YOU CAN EAT BUFFET

❖ \$27 base price per person | 25 person minimum

CHOOSE THREE (3) ENTRÉE OPTIONS

◆◆◆ ENTRÉE OPTIONS ◆◆◆

<input type="checkbox"/>	WISCONSIN MAC & CHEESE (V)
<input type="checkbox"/>	NACHO BAR (V)
<input type="checkbox"/>	ITALIAN MEATBALLS
<input type="checkbox"/>	COUNTRY BBQ PORK SLIDERS
<input type="checkbox"/>	BONELESS BUFFALO WINGS

INCLUDES:

- ◆ Tomato Mushroom Bisque
- ◆ Veggies Crudités
- ◆ Tossed House Salad Served with Ranch, French, and Balsamic
- ◆ Assorted Bread

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@greatdanepub.com -or- please call us at Direct: 608.320.2772

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

APPETIZER

◆◆◆
WINTER 2020

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 \$55 ◆ 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

BREWHOUSE SHRIMP COCKTAIL

Flavorful shrimp served chilled with fresh cocktail sauce and lemons,

Small \$85 ◆ Large \$145

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

BUFFALO WINGS

Crisp wings served with our 3-alarm sauce, Asian BBQ, and gorgonzola dressing served on the side

Small \$75 ◆ Large \$140

BEER-BATTERED BONELESS WINGS

Beer-battered and hand-breaded boneless chicken tender chunks, served with our Szechuan Honey sauce.

Small \$75 ◆ Large \$140

NACHO BAR

Tri-colored Corn Tortilla Chips, Cheese Sauce, Guacamole, Fresh Salsa, Pico De Gallo, Sour Cream, Pickled Jalapeño

Small (25 guests) \$55 ◆ Large (40 guests) \$110

Add seasoned chicken: small \$40 ◆ Large \$70

Add BBQ pork: small \$40 ◆ Large \$70

SERVING SIZE

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

◆◆◆ DESSERT PLATTERS OPTIONS ◆◆◆

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

WHITE MACADAMIA

House-made Macadamia Nut & White Chocolate Cookies,

Small \$50 • Large \$85

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