

APPETIZER & PLATTER MENU

CHEESE & CRACKERS

A platter of crackers and cheese.

Small \$45 | Large \$85

Add summer sausage \$20

BRUSCHETTA PLATE

tomatoes, fresh basil, extra virgin olive oil, balsamic vinegar, toasted baguette.

Small= 50 pieces \$45 | Large= 100 \$85

CHIPS, SALSA & GUACAMOLE

Fresh made tortilla chips served with our gazpacho style salsa and home made guacamole.

Small \$35 | Large \$60

BAVARIAN PRETZEL TWIST

Baked pretzels served hot with Pilsner mustard and cheese sauce.

Small= 22pc \$55 • Large= 45pc \$85

COCKTAIL MEATBALLS

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

Small= \$65 • Large= \$120

MEDITERRANEAN VEGGIE PLATTER

Hummus, tabbouleh, cucumbers, roasted pepper, carrots, cherry tomato, Kalamata olives, dried apricots, tzatziki sauce, and grilled pita bread.

Small= \$55 | Large= \$100

DELI SANDWICH PLATTER

TURKEY AND AVOCADO

smoked turkey, garlic aioli, avocado, tomato, mixed greens, 9-grain bread.

ROASTED VEGGIE & HUMMUS WRAP

homemade hummus, spring mix, tabbouleh, tomato, cucumber, 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=20pc\$60|Large=40pc\$110

BREWHOUSE SHRIMP COCKTAIL

Shrimp simmered in German Pilsner and served chilled with cocktail sauce and lemons,

Small=\$85|Large=\$145

BUFFALO WINGS

Crisp wings served with our 3-alarm sauce, Stout BBQ, Gorgonzola, carrots and celery sticks,

Small=5lbs\$75|Large=10lbs\$140

BONELESS WINGS

Boneless chicken tender chunks, served with our 3-alarm sauce, Stout BBQ, Gorgonzola, carrots and celery,

Small=5lbs\$75|Large=10lbs\$140

FRUIT & GRANOLA TRAY

An assortment of seasonal fresh fruits and homemade granola served with a honey vanilla yogurt sauce.
(Serves25-30)|Onesize\$85

UNLESS INDICATED OUR SMALL PLATTERS WILL SERVE ABOUT 15/20 GUEST AND OUR LARGE PLATTERS SERVE 35/40 GUESTS.

Prices and menu items are subject to change without notice. All pricing is subject to a 5.5% meal tax & suggested 20% gratuity charge.



* Eggs served over-easy, sunny-side-up, or soft-boiled and hamburgers and steaks** that are served rare, medium-rare, medium and medium-well may be undercooked and will only be served upon the consumers' request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PLATED LUNCH MENU



PARTIES MAY CHOOSE UP TO THREE ITEMS. GROUPS OF 35 OR MORE REQUIRE A PREORDER.

CAESAR WRAP

Warm grilled chicken, romaine, Parmesan, Caesar dressing, vegetable tortilla wrap, kettle chips, \$12.5

MEDITERRANEAN PLATE

Homemade hummus, barley-quinoa, tabbouleh, falafel, tomato, cucumber, onion, feta, Kalamata olives, grilled pita, tzatziki sauce, \$14 v

CALIFORNIA TURKEY CLUB

Roasted turkey, Swiss cheese, thousand island dressing, Kohlslaw, Applewood smoked bacon, toasted rye bread, kettle chips, \$14

REITBROCK REUBEN

Hot shaved pastrami, Swiss cheese, sauerkraut, and Thousand Island dressing, marble rye, served with kettle chips, \$14

MAYAN CHICKEN WRAP

Guacamole, corn salsa, greens, creamy cilantro dressing, spinach tortilla wrap, served with kettle chips, \$13.5

SHERMAN STREET CHICKEN SALAD

Roasted white meat, Granny Smith apples, dried cranberries, walnut, Gorgonzola cheese, mixed greens, tomato, honey citrus dressing, \$14

NEW LONDON BRIDGE FISH FRY

Haddock, pilsner batter, homemade tartar, malt vinegar, slaw, lemon, fries, 2 piece, \$15

WISCONSIN STYLE CHEDDAR MAC

Cavatappi noodles, cheddar cheese, Pilsner cheese sauce, cheddar-sourdough bread crumbs, pretzel stick \$13.5 v



PLEASE CHOOSE UP TO THREE ENTREES TO CUSTOMIZE YOUR EVENT'S LIMITED MENU. PARTIES OF 35 OR MORE ARE REQUIRED TO PREORDER.



PUB BURGER

7 oz. fresh beef broiled to medium, topped with sharp cheddar cheese, lettuce, tomato, pickles, onions, served with kettle chips, \$12.5

*substitute with black bean burger

APPLEWOOD BACON BURGER

7 oz. fresh beef broiled to medium temperature with bacon, sharp cheddar cheese, lettuce, tomato, pickles, onions, served with kettle chips, \$15

ADD A SALAD COURSE

Enhance your parties experience with our house salad. Fresh mixed greens, tomatoes, cucumbers, carrots, radish, and red onions. • \$4 per person

DRESSING (CHOOSE 2)

Gorgonzola, Red Wine Vinaigrette, Ranch, French

BEVERAGE SERVICE

Milk
Iced tea
Coffee
\$2.25 per guest

PLATED

DINNER MENU

GRILLED CHICKEN CAESAR

Fresh grilled chicken breast served over romaine lettuce tossed with Caesar dressing, croutons and parmesan cheese, \$14.5

WISCONSIN STYLE CHEDDAR MAC

Cavatappi noodles, cheddar cheese, Pilsner cheese sauce, cheddar-sourdough bread crumbs, pretzel stick, \$13.5 v

Buffalo Chicken Style -3-alarm chicken, gorgonzola, tomato, scallions, +3.50

ROASTED SALMON

Roasted salmon, cilantro rice, market vegetables, herb compound butter, \$25

HERB CRUSTED BAKED COD

Sourdough, herb, and cheddar crusted cod, baked and served with tartar sauce, slaw, lemon, choice of pub fries or rice and market vegetables, \$18

CHICKEN CORDON BLEU

Fresh baked chicken breast with Bavarian ham and smoked Gouda cheese topped with our fresh lagered mushroom gravy. Served with market vegetables and garlic mashed potatoes, \$16

(Available for preorder only)

HERB ROASTED PORK LOIN

Whole pork loin roasted with fresh herbs, garlic and Dijon, served with pan gravy, mashed potatoes, market vegetables, \$18

(Available for preorder only)

GRILLED NEW YORK STRIP STEAK

Center-cut Angus New York Strip Steak served with herb compound butter, mashed potatoes, and market vegetables, \$27

8OZ SIRLOIN

8oz Angus Sirloin Steak, served with herb compound butter, mashed potatoes and market vegetables, \$23

SHRIMP SCAMPI LINGUINI

Gulf shrimp sautéed in white wine and garlic cream sauce, topped with shaved Parmesan cheese, \$17

(Available for preorder only)

CHICKEN FLORENTINE

Roasted chicken, baby spinach, cherry tomato, and rigatoni pasta tossed in a creamy garlic-parmesan alfredo sauce, \$15

(Available for preorder only)

ALE STREET CHICKEN

Grilled chicken basted with herbed-dijon mustard, finished with a brown ale mushroom butter sauce.

Served with garlic mashed potatoes and fresh market vegetables, \$17

(Available for preorder only)

ADD A SALAD COURSE

Enhance your parties experience with our house salad. Fresh mixed greens, tomatoes, cucumbers, carrots, radish, and red onions. ▪ \$4 per person

DRESSING (CHOOSE 2)

Gorgonzola, Red Wine Vinaigrette, Ranch, French

BEVERAGE SERVICE

Milk
Iced tea
Coffee
\$2.25 per guest

BREAD SERVICE

Assorted rolls and breads available
.50 per person

SPECIALTY BUFFET MENU

BEVERAGE OPTIONS: All buffet selections include your choice of iced tea, milk, and coffee.

CONTINENTAL BREAKFAST

\$10/Person • 10 Person Minimum

Available Monday-Thursday 7:30am-4pm

INCLUDES:

- Kringle
- Assorted Muffins
- Fruit, Granola, and Yogurt

BEVERAGES

- Coffee • Orange Juice • Tea

DELI HALF-SANDWICH

\$16/person • 15 person minimum

SOUP

- Tomato Mushroom Bisque

SALAD: CHOOSE ONE (1)

- Classic Caesar Salad
- Fresh Garden Salad

SANDWICH TYPE: CHOOSE THREE (3)

- Turkey & Avocado
- Ham & Swiss on Rye
- Chicken Salad sourdough
- Roasted Veggie & Hummus Wrap

SIDES: CHOOSE ONE (1)

- Creamy Kohl Slaw
- Homemade Kettle Chips

ITALIAN CAFÉ BUFFET

\$16.00/Person • Minimum of 30 People

ENTREES

- Meatballs Marinara
- Rigatini Pesto Primavera
- Chicken Florentine Alfredo
- Classic Meat Lasagna
- Steamed Vegetables
- Garlic Rolls served at table

SOUP

- Tomato Mushroom Bisque

SALAD

- Classic Caesar Salad

TAILGATE BUFFET

\$16/Person • 15 Person Minimum

ENTREES

- Brats
- Burgers
- Assorted Cheeses
- Baked Beans
- Seasonal Fruit
- Kettle Chips
- Creamy Kohl Slaw
- Buns and Rolls

DINNER BUFFET

PRICE PER PERSON \$25.00 MINIMUM OF 30 GUESTS. | DINNER BUFFET VENUE INCLUDES YOUR CHOICE OF 2 ENTREES, 3 SIDE DISHES, AND ONE SALAD TYPE SERVED WITH FRESH ROLLS. BEVERAGES INCLUDED: FRESH BREWED REGULAR/DECAFFEINATED COFFEE, ICED TEA, AND 2% MILK.

ADDITIONAL ENTREE: \$6.00 | ADDITIONAL SALAD: \$2.75 | ADDITIONAL SIDE: \$2.75

ENTREES (PICK 2)

CHICKEN CORDON BLEU

Chicken breasts, Bavarian ham, smoked Gouda, Swiss cheese, lager mushroom gravy.

GARLIC ROASTED CHICKEN

Roasted bone-in chicken basted with a garlic butter.

COUNTRY STYLE BONELESS BBQ RIBS

Fall of the bone- Boneless Country Style, slowly braised in a flavorful broth of our hand crafted beer, finished with barbecue sauce.

BEEF TIPS STROGANOFF

Tender seasoned beef tips simmered in our Emerald Isle Stout and finished with sour cream then served with Cavatappi noodles.

BAKED COD

Cod fillets baked with a lemon herb crust.

ROASTED TURKEY BREAST

Slow cooked turkey breast slices served with gravy.

VEGETABLE PESTO PRIMAVERA

Cavatappi, creamy pesto, a seasonal medley of fresh vegetables.

WISCONSIN STYLE CHEDDAR MAC

Cavatappi noodles, cheddar cheese, Pilsner cheese sauce, cheddar-sourdough bread crumbs,

SIDES (PICK 3)

CREAMY KOHL SLAW

KETTLE CHIPS

GARLIC MASHED POTATOES

PARSLEY BUTTERED BABY BAKERS

MARKET VEGETABLES

CILANTRO LIME RICE

BUTTERED CAVATAPPI NOODLES

SUNSHINE VEGETABLE BLEND

SALAD (PICK 1)

CLASSIC CAESAR

Romaine, creamy Caesar, pretzel croutons, parmesan crisps, anchovy.

GARDEN SALAD

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

DRESSINGS (CHOOSE 2)

Gorgonzola, Red Wine Vinaigrette, Ranch, French

CHOOSE 1

ADDITIONAL ENTREE

CHOOSE 3 SIDES

CHOOSE 1 SALAD

PRIME TIME

MINIMUM OF 30 GUESTS. PRICE PER PERSON \$30.00

SLICED PRIME RIB SERVED WITH A BRANDIED MUSHROOM SAUCE.

(1) ADDITIONAL ENTREE, THREE (3) SIDE DISHES, AND ONE (1) SALAD TYPE SERVED WITH FRESH ROLLS. BEVERAGES INCLUDED: FRESH BREWED REGULAR/DECAFFEINATED COFFEE, ICED TEA, AND MILK.

ENHANCEMENTS

DESSERT PLATTERS

CHOCOLATE CHIP COOKIES	(12 /dozen)	\$15.00
BLACK & TAN BROWNIE PLATTER	(30/60 pieces)	\$45.00 \$80.00
LEMON BARS	(30/60 pieces)	\$45.00 \$80.00
CHOCOLATE TOFFEE BARS	(25/50 pieces)	\$42.00 \$75.00
CHEESE CAKE SERVED WITH A MIXED BERRY SAUCE	(16/32 slices)	\$55.00 \$100.00

BREAKFAST DESSERT OPTIONS

FRENCH CRULLER DONUTS	(24/48 pieces)	\$25.00 \$40.00
ASSORTED DANISHS	(24 pieces)	\$30.00
ASSORTED MUFFINS	(one dozen)	\$18.00

BEVERAGES

SODA	\$1.50 glass	\$1.75 can
COFFEE	\$2.50 glass	\$9.00 carafe
ICED TEA	\$2.50 glass	
JUICE (ORANGE/APPLE/CRANBERRY)	\$2.50 glass	\$10.00 pitcher
HOUSE WINE & CHAMPAGNE	\$6.00 glass	\$26.00 bottle
RAIL DRINKS*	\$6.00	
CALL DRINKS*	\$6.50	
TOP SHELF*	\$6.50+	
GREAT DANE CRAFTED BEER	\$4.50 pint	
HALF BARREL DANE BEER	\$325.00 (124 pints)	

CARVING STATIONS

\$50 PER STATION INCLUDES ATTENDANT

SLOW-ROASTED PRIME RIB	(serves 25)	\$225
HONEY BAKED HAM	(serves 50)	\$165
ROASTED TURKEY	(serves 50)	\$165

SNACKS

PRETZEL MINIS	\$6.00 Pound
CHEX MIX	\$8.00 Pound
ROASTED PEANUTS	\$13.00 Pound

VARIETY GREAT DANE HALF BARREL | 124 PINTS

They say that variety is the spice of life, but for your beer-drinking guests, this platitude takes physical form in the varietal half barrel. One hundred and twenty four pints (the equivalent of a half barrel), allows your guests to choose a beer of their preference rather than being limited to a single style of beer. One Hundred and Twenty Four Pints | \$325