



APPETIZER PLATTERS

GREAT DANE PUB & BREWING CO. WAUSAU

SERVING SIZE:

LARGE PLATTERS TYPICALLY SERVE 35 -40 GUESTS

SMALL-PLATTERS SERVE APPROXIMATELY 20 GUESTS.

PLOUGHMANS PLATTER

\$65/\$100

Wisconsin sharp cheddar and Swiss cheese, smoked gouda cheese, Peck's Pilsner Brew Pub cheese spread, assorted crackers, spiced cashews, candied walnuts, and dried apricots. ▼

Substitute gluten-free crackers + \$20

CHIPS, SALSA & GUACAMOLE

\$35/\$60

Freshly made tortilla chips served with tomatillo salsa, roasted tomato salsa, and guacamole. ▼

Prepared in a shared fryer, wheat may be present.

BAVARIAN PRETZELS

\$55/\$85

Baked pretzels, Pilsner mustard, Cheese sauce. ▼

COCKTAIL MEATBALLS

\$65 /\$120

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

This item contains wheat

MEDITERRANEAN VEGGIE PLATTER

\$65 /\$ 100

Hummus, quinoa tabbouleh, cucumber, red bell pepper, carrot, cherry tomato, kalamata olive, tzatziki sauce and grilled Naan bread. ▼

Substitute dipping vegetables in place of Naan bread

Substitute gluten-free crackers + \$20

BAKED BUFFALO CHICKEN DIP

\$55 /\$100

Shredded and baked chicken, 3 alarm buffalo sauce, gorgonzola cheese, and green onion, served with carrot and celery sticks and crostini.

BUFFALO WINGS

\$85/\$140

Jumbo chicken wings served with 3-alarm buffalo sauce, Stout BBQ sauce, carrots and celery, gorgonzola dressing. **GF**

BEER-BATTERED BONELESS WINGS

\$75/\$140

Hand-breaded white meat, served with 3-alarm buffalo sauce, Stout BBQ sauce, carrots and celery, and dressing on the side.

BRUSCHETTA PLATE

\$45/\$85

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

BREWHOUSE SHRIMP COCKTAIL

\$85/\$145

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

DELI SANDWICH PLATTER

CHOOSE 1 TO 4 OF ANY OPTION LISTED BELOW.
SERVINGS WILL BE DIVIDED EVENLY BETWEEN CHOICES.

SUBSTITUTE GLUTEN-FREE BREAD / +\$1 PER SANDWICH

TURKEY & AVOCADO

Smoked turkey, lemon-caper aioli, avocado, tomato, arugula, bacon, on sourdough bread.

MEDITERRANEAN HUMMUS WRAP

Homemade hummus, quinoa tabbouleh, mixed greens, cucumber, tomato, onion, cilantro, kalamata olive, feta cheese, tzatziki sauce, spinach wrap. ▼

HAM & SWISS

Smoked ham, Swiss cheese, pilsner mustard, lettuce, tomato, marble rye.

CHICKEN SALAD

Mixed greens, tomato, on sourdough bread.

Small (24 half sandwiches.) \$85

Large (40 half sandwiches.) \$140

ADD KETTLE CHIPS (SERVES 25) ONE SIZE. \$25

DESSERT PLATTERS

BLACK & TAN BROWNIE

Cream cheese and chocolate brownie served with stout fudge and caramel. ▼

Small brownie = 25 pieces /Large = 40 pieces

Small \$50 • Large \$85

NEW YORK CHEESECAKE

Thick, dense and ultra-rich, mixed berry sauce, ▼
32 slices - \$100

MIXED COOKIE PLATTER

House-made macadamia nut & white chocolate Cookies, and house-made chocolate chip cookies, ▼
Small cookie = 25 pieces /Large cookie = 40 pieces
Small \$50 • Large \$85

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.

SPECIALTY EVENT

GREAT DANE PUB & BREWING CO. WAUSAU

PLATED DINNER MENU

PLEASE CHOOSE UP TO THREE ENTREES TO CUSTOMIZE YOUR EVENT'S MENU, AVAILABLE FOR PRE-ORDER ONLY.

BBQ GRILLED SALMON

\$20

Garlic mashed potatoes, vegetable du jour, chipotle stout BBQ glaze.

SHRIMP SCAMPI LINGUINI

\$17

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

SOUTHWEST TORTELLINI

\$17

Cheese-filled tortellini, blackened chicken, black bean corn salsa, spinach, cilantro-pesto cream sauce, Parmesan cheese, garlic bread.

NEW YORK STRIP STEAK

\$27

Grilled Center-cut Angus cooked to medium temperature, compound butter, mashed potatoes, and market vegetables.

8oz SIRLOIN

\$23

8oz Angus Sirloin Steak cooked to medium temperature, served with herb compound butter, mashed potatoes and market vegetables.

CHICKEN CORDON BLEU

\$16

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.

CHICKEN CAESAR

\$14.5

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

ADD A SALAD COURSE

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

DRESSINGS

Ranch, Red-wine vinaigrette, French, or gorgonzola.

BREAD SERVICE

Garlic rolls
+ \$1.00 per person

SPECIALTY BUFFETS

GREAT DANE PUB & BREWING CO.

SUPPER CLUB BUFFET

\$25 price per person

ENTRÉE OPTIONS

CHOOSE 2 OPTIONS, ADD A 3RD OPTION +
\$10 PER PERSON

PRIME RIB | ADD \$10 PER PERSON

Au Jus, Creamy Horseradish Sauce

CENTER CUT ANGUS SIRLOIN STEAK

Angus Steak, Brandy Peppercorn Cream Sauce.

HERB CRUSTED BAKED HADDOCK

Baked with White Wine Butter Sauce.

BEEF TIPS STROGANOFF

Searched tenderloin tips in roasted mushroom cream sauce.

CHICKEN CORDON BLEU

Fresh baked chicken breast with Bavarian ham and smoked Gouda cheese topped with our fresh lagered mushroom gravy.

INCLUDES

- French bread, pretzels, and crudités

SOUP:

- Tomato Mushroom Bisque **GF**

SALAD:

- House salad, (Choose two dressings) Ranch, Red-wine vinaigrette, french, or gorgonzola.

INCLUDED SIDES:

- Cavatappi vegetable alfredo with Roasted Mushrooms, Baby Spinach, Tomato
- Garlic mashed potatoes **GF**
- Roasted carrots and Brussels sprouts **GF**
- Garlic and herb roasted potatoes

NACHO BAR BUFFET

\$17 price per person

TACO OPTIONS

CHOOSE 2 OPTIONS, ADD A 3RD
OPTION + \$6 PER PERSON

CARNITAS PULLED PORK GF

BRAISED BRISKET

SEASONED CHICKEN GF

CHIPOTLE ROASTED SWEET POTATO V

INCLUDED TOPPINGS:

- Shredded cheddar & Jack cheese blend **GF**
- Salsa Fresca **GF**
- Guacamole **GF**
- Black bean and corn salsa **GF**
- Jalapeño Cheese Sauce
- Sour Cream **GF**
- Pickled jalapeño **GF**

INCLUDED SIDES:

- Cheese sauce
- Black Beans **GF**
- Cilantro Rice **GF**
- Tortilla Chips **GF**
- Tortillas

BEVERAGE OPTIONS

ALL BUFFET SELECTIONS INCLUDE YOUR CHOICE OF
ICED TEA, FOUNTAIN SODA, AND COFFEE.

SPECIALTY BUFFETS

GREAT DANE PUB & BREWING CO.

TAILGATE BUFFET

\$17 price per person

ENTRÉE OPTIONS

CHOOSE 2 OPTIONS, ADD A 3RD OPTION
+ \$6 PER PERSON

SCOTCH ALE BRAISED AND GRILLED BRATS

BURGERS

WISCONSIN MAC N CHEESE **v**

GRILLED BUFFALO CHICKEN **GF**

INCLUDES

- House Salad, (Choose two dressings) Ranch, Red-wine vinaigrette, French, or gorgonzola.
- Bavarian Pretzel Sticks, Pilsner Mustard, Cheese Sauce.
- Assorted Buns • Kohl Slaw • Kettle Chips
- Lettuce, Tomato, Grilled Onions, Ketchup, Mustard, Pickles. **GF**

BEVERAGE OPTIONS

ALL BUFFET SELECTIONS INCLUDE YOUR CHOICE OF
ICED TEA, FOUNTAIN SODA, AND COFFEE.

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 -or- please call us direct at: (715)845-8800

ITALIAN BUFFET

\$20 price per person

ENTRÉE OPTIONS

CHOOSE UP TO 3 OPTIONS

CHICKEN MARSALA **GF**

4 CHEESE BAKED CAVATAPPI MARINARA **v**

GRILLED ITALIAN SAUSAGE & PEPPERS **GF**

ROASTED VEGETABLE ALFREDO **v**

INCLUDED SIDES:

- Tomato mushroom bisque **GF**
- Roasted Brussels Ssprouts **GF**
- Tossed Caesar salad
- French bread

LIBATIONS

HOUSE WINE & CHAMPAGNE	\$6.00 / glass
RAIL DRINKS*	\$6.00
TOP SHELF*	\$6.50+
GREAT DANE CRAFTED BEER	\$4.50 pint
HALF-BARREL GREAT DANE BEER	\$325.00 (124 pints)

* Specialty cocktails subject to upcharges. i.e. Old Fashioneds, Martinis...