



HOTEL
MARSHFIELD

HOTEL MARSHFIELD CATERING MENU

BREAKFAST

BREAKFAST BUFFETS

Minimum of 25 guests for buffets. Add \$2 per person for events under 25 guests.
Includes coffee, water, juice, hot tea or milk.

HOTEL MARSHFIELD'S BREAKFAST BUFFETS

TIER 1.....\$10

Wisconsin cheddar cheese scramble,
home fries and sausage.

TIER 2\$16

Central Wisconsin scramble with Wisconsin
cheddar cheese, mushrooms, tomatoes and ham,
classic scrambled eggs, home fries, french toast,
sausage, bacon and fresh fruit.

Enhance either tier with an omelet station.
Omelets made to order with choice of ham,
bacon, sausage, mushrooms, peppers,
onion, tomatoes, Wisconsin cheddar
cheese and mozzarella.

\$4 per person, \$75 chef fee.

All menu items are subject to a 5.5% sales tax and 19% service charge





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BREAKFAST

PLATED BREAKFAST

All entrées are served with coffee, water, juice, hot tea or milk.

THE CLASSIC **\$12**

Farm-fresh scrambled eggs and home fries with crisp bacon.

LUMBERJACK **\$13**

Three pancakes, two farm-fresh scrambled eggs, sausage links and home fries.

HEALTHY START **\$11**

Scrambled egg whites, turkey sausage, whole wheat toast and a side of fresh fruit.

BISCUITS AND SAUSAGE GRAVY **\$13**

Two buttermilk biscuits and scrambled eggs topped with creamy sausage gravy.
Served with a side of home fries.

À LA CARTE ITEMS

Traditional yogurt **\$2/ea**

Greek yogurt **\$3/ea**

Granola bars **\$2/ea**

Assorted pastries/muffins **\$24/per dozen**

Fresh seasonal fruit **\$30/serves 12**

Assorted bagels/croissants **\$20/dozen**

Coffee **\$17.99/gallon \$5.99/carafe**

Juice **\$5.99/carafe**

Tea per packet **\$1.50**

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LUNCHEON

LUNCHEON BUFFETS

Minimum of 25 guests for buffets. Add \$2 per person for events under 25 guests. Includes house salad, fresh baked dinner rolls and coffee, water, hot tea or milk. Kids 12 and under \$10.

BUILD-YOUR-OWN LUNCHEON BUFFET \$17

ENTRÉES - Choose Two:

- Oven-baked Chicken
- Sliced Honey Baked Ham
- Braised Beef Tips in Burgundy Wine Sauce
- Broiled Haddock
- Grilled Cranberry Chicken
- Mushroom Dijon Pork Loin
- McNeills's Meatloaf

STARCHES - Choose One:

- Mashed Potatoes with House Gravy
- Baked Potato
- Steak Fries
- Sweet Potato Mash
- Diced Garlic Baby Reds
- Wild Rice Pilaf

FRESH VEGETABLES -

Choose One:

- Buttery Honey Carrots
- Green Bean Amandine
- California Blend Vegetables
- Corn with Red Bell Pepper
- Winter Blend

SPECIALTY LUNCHEON BUFFETS

Minimum of 25 guests for buffets. Add \$2 per person for events under 25 guests. Includes coffee, water, hot tea or milk.

ALL-AMERICAN MEAL \$15/person

"Build Your Own" Hamburger

Includes a display of sliced onion, tomato, lettuce and crisp bacon, with a choice of select Wisconsin cheeses, dill pickles, mustard, mayonnaise and ketchup.

Also includes coleslaw, baked beans and fresh-made chips

** Substitute grilled chicken breast +\$2 per person*

DELI LUNCH BUFFET \$14/person

Selection of sliced ham, turkey, roast beef, select Wisconsin cheeses, sliced tomatoes, onion, lettuce and dill pickles. Served on a deli-style hoagie.

Meal also includes house salad and fresh-made chips

** Add house-made soup +\$2 per person*

BAKED POTATO \$14/person

Fresh baked potato rolled in kosher salt and olive oil. Choice of toppings include chicken or steak, shredded Wisconsin cheddar cheese, nacho cheese, diced onion, bacon bits, diced tomato, sour cream, ranch dressing, chives and butter. Also includes house salad and fresh baked rolls.

PIZZA PARTY \$13/person

Fresh-made pizzas with your choice of toppings: Wisconsin cheese, sausage, pepperoni, green peppers, mushrooms, onions and black olives. Served with a house salad and breadstick.

Make it a gourmet pizza party by adding these specialty pizzas: Hawaiian, chicken bacon ranch, chicken cordon bleu and pepper jack Philly steak (\$15)

BUILD-YOUR-OWN PASTA \$17/person

Choose two pastas:

Rotini, Fettuccine, Bow Tie or Cheese Ravioli

Choose two sauces:

Buttery Garlic Cream, Marinara, Pesto or Alfredo Sauce

Choose two meats:

Grilled Chicken, Meatballs, Italian Sausage or Shrimp

Includes red and green peppers, sliced mushrooms, sliced red onions, crushed red pepper and parmesan.

Also includes a house salad and breadstick.

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LUNCHEON

PLATED LUNCHEON ENTRÉES

Includes coffee, hot tea, water or milk.

- BLT SALAD** **\$12**
Chopped romaine lettuce, diced Roma tomatoes, diced Applewood smoked bacon and shredded Wisconsin cheddar cheese with your choice of dressing. Served with a warm breadstick.
- CHICKEN CAESAR SALAD** **\$12**
Grilled chicken, chopped romaine, croutons and shredded Wisconsin parmesan cheese all tossed in a creamy Caesar dressing. Served with a warm breadstick.
- APPLE GRAPE SALAD** **\$11**
Apples, seedless grapes, candied pecans and romaine lettuce tossed with raspberry vinaigrette. Served with a warm breadstick. Add chicken for \$2.
- SALSA VERDE SALAD** **\$15**
Choose either grilled tequila lime chicken or carne asada steak tossed with Roma tomatoes, black olives, green peppers, onions, shredded cheddar and chopped romaine, all tossed in a toasted flour tortilla bowl. Topped with sour cream and served with garlic lime salsa.
- PHILLY CHEESE STEAK** **\$13**
A classic Philly of shaved rib eye, sautéed mushrooms, onion and green peppers, piled high on a toasted hoagie, and topped off with Wisconsin white cheddar cheese. Served with chips.
- THE REUBEN** **\$11**
Corned beef, sauerkraut, Wisconsin baby Swiss, Thousand Island dressing and caraway seed, all piled high on toasted marble rye. Served with chips.
- CLUB WRAP** **\$12**
Turkey, ham, crisp bacon, sliced tomato, onion, lettuce, Wisconsin provolone cheese and mayo all rolled in a honey wheat wrap. Served with chips.
- SOUTHWEST GRILLED CHICKEN SANDWICH** **\$12**
Grilled chicken breast seasoned with creole and topped with sautéed onions, peppers and Wisconsin pepper jack cheese. Served with chips.

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DINNER

DINNER BUFFETS

Minimum of 25 guests for buffets. Add \$2 per person for events under 25 guests. Kids 12 and under \$10.

BUILD-YOUR-OWN DINNER BUFFET

Includes fresh baked rolls with butter and coffee, water, hot tea or milk.

TIER 1 **\$23**

Choose one entrée, one starch, one vegetable and one salad.

TIER 2 **\$25**

Choose two entrées, one starch, one vegetable and one salad.

TIER 3 **\$32**

Choose three entrées, two starches, two vegetables and one salad.

ENTRÉES:

- Braised Beef Tips in Burgundy Wine Sauce
- McNeill's Meatloaf
- Grilled Cranberry Chicken
- Mushroom Dijon Pork Loin
- Central Avenue Cordon Bleu
- Lemon Tarragon Broiled Haddock
- Seared Sirloin in Au Jus

VEGETABLES:

- Buttery Honey Glazed Carrots
- Green Bean Amandine
- California Blend Vegetables
- Corn with Red Bell Pepper
- Winter Blend
- Steamed Asparagus

STARCHES:

- Diced Garlic Baby Reds
- Mashed Potatoes with House Gravy
- Baked Potato
- Wild Rice Pilaf
- Sweet Potato Mash
- Buttery Garlic Chive Mashed Potatoes

SALADS:

- House
- Tossed Caesar
- BLT
- Central Avenue

PIZZA PARTY **\$16/person**

Fresh- made pizzas with your choice of toppings: Wisconsin cheese, sausage, pepperoni, green peppers, mushrooms, onions and black olives. Served with a house salad and breadstick.

Make it a gourmet pizza party by adding these specialty pizzas: Hawaiian, chicken bacon ranch, chicken cordon bleu and pepper jack philly steak (\$18)

BUILD-YOUR-OWN PASTA **\$20/person**

Choose two pastas:

- Rotini, Fettuccine, Bow Tie or Cheese Ravioli

Choose two sauces:

- Buttery Garlic Cream, Marinara, Pesto or Alfredo Sauce

Choose two meats:

- Grilled Chicken, Meatballs, Italian Sausage or Shrimp

Includes red and green peppers, sliced mushrooms, sliced red onions, crushed red pepper and parmesan.

Also includes a house salad and breadstick.

KID'S MENU

MACARONI AND CHEESE **\$8**

A blend of Wisconsin cheeses with fresh-made pasta and served with a fresh baked bread stick.

CHICKEN TENDERS **\$8**

Four hand-made chicken tenders with french fries and ketchup.

KID'S BURGER **\$8**

A quarter-pound burger with french fries and ketchup.

THE CARVING STATION

APPLEWOOD SMOKED HAM ... **\$4/per person**

Serves approximately 40-50 people

**SLOW-ROASTED CERTIFIED
HEREFORD PRIME RIB** **\$13/per person**

Serves approximately 20-30 people

SLOW-ROASTED PORK LOIN ... **\$5/per person**

Serves approximately 40-50 people

*\$75 chef carving fee

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DINNER

PLATED DINNER

All plated entrées are served with a choice of salad, vegetable and starch. Served with fresh baked rolls and butter. All entrées are served with coffee, hot tea, water or milk.

For dual plate options, the second price for select entrées can be added on to any other entrée.

BRAISED BEEF TIPS IN BURGUNDY WINE SAUCE **\$22**

Slow-roasted sirloin beef tips served in our burgundy wine sauce.

CENTRAL AVE CORDON BLEU **\$21/\$6**

Breaded chicken breast fillet stuffed with smoked ham and Wisconsin baby Swiss, baked then topped with a white wine cream sauce.

ROSEMARY ROASTED CHICKEN **\$19/\$5**

Slow-baked chicken breast seasoned with fresh rosemary and chef's select seasoning.

LEMON DILL SALMON **\$25**

Seasoned and seared salmon topped with a lemon dill cream sauce.

SHRIMP SCAMPI **\$22/\$6**

Jumbo shrimp sautéed in garlic butter.

CHICKEN OSCAR **\$21/\$6**

Sautéed chicken breast topped with chopped steamed asparagus and crab meat with béarnaise sauce.

CHERRY MAPLE GRILLED PORK LOIN **\$21/\$6**

Center-cut pork loin topped off with a sun-dried cherry sauce.

CHEF WALLY'S FILLET **\$32**

Chef's choice 8-ounce cut tenderloin grilled to perfection.

LEMON TARRAGON BROILED HADDOCK **\$19/\$5**

Three Atlantic haddock loins broiled in a white wine lemon tarragon sauce.

CHICKEN PICATTA **\$21/\$6**

Seasoned and oven roasted chicken breast topped with a lemon caper cream sauce.

PASTA PRIMAVERA **\$15**

Fresh seasonal vegetables and fettuccine, topped with a fresh-made alfredo sauce. Served with a breadstick. (Does not include a starch or vegetable)

GRILLED PORTOBELLO CAP **\$15**

Seasoned Portobello mushroom cap grilled to perfection.

STARCHES - choose one:

- Diced Garlic Baby Reds
- Mashed Potatoes and House Gravy
- Baked Potato
- Wild Rice Pilaf
- Sweet Potato Mash
- Buttery Garlic Chive Mashed

VEGETABLES - choose one:

- Buttery Honey Glazed Carrots
- Green Bean Amandine
- California Blend Vegetables
- Corn with Red Bell Pepper
- Winter Blend
- Steamed Asparagus

SALADS - choose one:

- House Salad: Mixed greens, tomato, red onion and croutons.
- Tossed Caesar Salad: Chopped romaine, croutons and shredded Wisconsin parmesan, all tossed in a creamy caesar dressing.
- BLT Salad: Chopped romaine, diced tomatoes, Applewood smoked bacon and shredded Wisconsin cheddar cheese.
- Central Avenue Salad: Mixed greens, fresh strawberries, red onion and maple toasted pecans served with raspberry vinaigrette.

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HORS D' OEUVRES

HOT (TO SERVE 50 PEOPLE)

SMOKED BACON-WRAPPED SHRIMP	\$160
MEATBALLS (SWEDISH OR BBQ)	\$70
JUMBO CHICKEN WINGS WITH SELECT SAUCES.....	\$90
STUFFED MUSHROOM CAPS (WILD RICE OR SAUSAGE).....	\$70
BAKED SPINACH AND ARTICHOKE DIP	\$85
MUSHROOM BROCCOLI CHEDDAR BUNDLES.....	\$60
HERBED BEEF AND VEGETABLE KABOBS	\$95
ORANGE CHICKEN AND VEGETABLE KABOBS	\$85
DEEP-FRIED WISCONSIN CHEDDAR CHEESE CURDS	\$75

COLD (TO SERVE 50 PEOPLE)

CAPRESE KABOBS	\$60
LAYERED TACO DIP	\$125
WISCONSIN CHEESE, SAUSAGE AND CRACKER PLATTER.....	\$125
FRUIT PLATTER	\$105/\$125 with dipping sauce
DELI SLIDERS	\$75
CHILLED JUMBO SHRIMP COCKTAIL.....	\$140
SMOKED SALMON DISPLAY	\$175
WISCONSIN CHEESE AND CRACKER PLATTER.....	\$105
FRESH VEGETABLES AND DILL DIP	\$125
BRUSCHETTA	\$90
ANTIPASTO PLATTER.....	\$130
SIGNATURE DEVEILED EGGS	\$60
SMOKED CHICKEN CREAM CHEESE PINWHEEL	\$125
VEGETABLE GARLIC CREAM CHEESE PINWHEEL	\$125

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REFRESHMENT PACKAGES

BREAKS

CONTINENTAL BREAKFAST BREAK..... \$7/per person

A variety of breakfast pastries and muffins, assorted yogurts, chilled juices, fresh brewed coffees, and assorted teas.

MORNING BREAK..... \$9/per person

A variety of breakfast pastries and muffins, sliced seasonal fruit, granola bars, assorted yogurts, chilled juices, fresh-brewed coffees and assorted teas.

HEALTHY BREAK..... \$9/per person

Sliced seasonal fruit, assorted vegetables with dill dip, fresh-brewed coffees, bottled water, chilled juices and assorted teas.

AFTERNOON AT THE PARK..... \$7/per person

Potato chips and dip, Gardetto snack mix, fresh-brewed coffees, bottled water, assorted soft drinks, and assorted teas.

SWEET AND SALTY..... \$7/per person

Assorted fresh-baked cookies, trail mix, assorted soft drinks, bottled water, fresh-brewed coffees and assorted teas.

FIESTA..... \$14/per person

Warm tortilla chips with seasoned ground beef and Wisconsin queso blanco cheese, shredded Wisconsin cheddar cheese, sour cream, salsa, guacamole, diced onions, diced green peppers, jalapeños, diced tomatoes and black olives.

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REFRESHMENT PACKAGES

SPECIALTY BARS (TO SERVE 50 PEOPLE)

Campfire S'mores Bar (includes s'mores trail mix)	\$200
"Build Your Own" Caramel Apple Bar	\$200
Nacho Bar	\$200

SNACKS

Chips & Salsa	\$40/25 people
Chips & Ranch Dip	\$40/25 people
Trail Mix	\$40/25 people
Gardetto/Chex Mix	\$40/25 people
Pizza (14 inch)	\$14/includes one topping

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DESSERTS

DESSERTS

Assorted Dessert Bars	\$25/dozen
Assorted Cookies	\$20/dozen
New York Cheesecake	\$5/person
Turtle Cheesecake	\$6/person
Tiramisu	\$5/person
Death by Chocolate	\$6/person
Tower Carrot Cake	\$6/person
Apple Pie	\$4/person
Cherry Pie	\$4/person
À la mode (with New York Vanilla)	add \$1/person

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BEVERAGES

BAR AND BEVERAGE SERVICE

HOST BAR

Beverages will be billed to the host on a per-drink basis.

CASH BAR

Guests will be responsible for their own drinks.

If your host/cash bar does not reach a minimum of \$250, a \$100 bartender fee will be applied.

** Specialty cocktails may incur an upcharge.*

BEVERAGE PRICES

Well Brands **\$3.50**

Call Brands **\$4.50**

Premium Brands **\$5.50 and up**

Cordials **\$5.50 and up**

House Wine

Glass **\$5**

Bottle **\$20**

Domestic Beer

Pint or Bottle **\$3.50**

1/2 Barrel **\$225**

Craft Beer

Pint or bottle **\$4**

1/2 Barrel **\$300 (based on seasonal availability)**

Import and Premium Beer

Pint or Bottle **\$4.50 and up**

1/2 Barrel **available upon request**

Soda

Can **\$2**

Punch/Lemonade **\$19 Jug**

Coffee **\$17.99/gallon \$5.99/carafe**

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BEVERAGES CONT.

WINE

WHITE WINES

Snoqualmie Riesling	\$6/\$24
Cupcake Sauvignon Blanc	\$8/\$30
La Crema Chardonnay	\$12/\$42
Santa Cristina	\$8/\$30
Terre Da Vino Moscato	\$7/\$28
Freemark Abby Chardonnay	\$65 per bottle

RED WINES

Cupcake Merlot	\$8/\$30
Concannon Cabernet	\$8/\$30
Joel Gott Zinfandel	\$8/\$30
A to Z Pinot Noir	\$12/\$42

CHAMPAGNE

Verdi Spumante	\$5/\$24
Lunetta Prosecco	\$35 per bottle
Moët & Chandon Imperial	\$65 per bottle

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