



HOTEL  
MARSHFIELD

# HOTEL MARSHFIELD CATERING MENU

## 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

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





HOTEL  
MARSHFIELD

# HOTEL MARSHFIELD CATERING MENU

## 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.

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





HOTEL  
MARSHFIELD

# HOTEL MARSHFIELD CATERING MENU

## 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

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





HOTEL  
MARSHFIELD

# HOTEL MARSHFIELD CATERING MENU

## 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.

---

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





HOTEL  
MARSHFIELD

HOTEL MARSHFIELD CATERING MENU

# REFRESHMENT PACKAGES

## SPECIALTY BARS (TO SERVE 50 PEOPLE)

---

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

## SNACKS

---

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

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





HOTEL  
MARSHFIELD

---

HOTEL MARSHFIELD CATERING MENU

# DESSERTS

## DESSERTS

---

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

---

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





HOTEL  
MARSHFIELD

# HOTEL MARSHFIELD CATERING MENU

## 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**

*Hotel Marshfield is happy to accommodate your special requests*

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





HOTEL  
MARSHFIELD

HOTEL MARSHFIELD CATERING MENU

**BEVERAGES CONT.**

**WINE**

**WHITE WINES**

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

**RED WINES**

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

**CHAMPAGNE**

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

*Hotel Marshfield is happy to accommodate your special requests*

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

