

ALL DAY CHEF TABLES

SIGNATURE SANDWICH & SALAD CHEF'S TABLE

Grilled Chicken Sandwich

baby kale | lemon yogurt dressing | Parmesan | applewood smoked bacon

Steak Flatbread

garlic & black pepper crusted short rib | horseradish aioli | red onion | vine-ripe tomato | blue cheese | field greens

Portabella Sandwich

mixed greens | roasted red peppers | Boursin | focaccia

Roasted Beet Salad

lentils | candied walnuts | goat cheese | herb vinaigrette

Strawberry Pecan Salad

arugula | baby spinach | blue cheese | raspberry vinaigrette

Balanced Grain Bowl

quinoa | cherry tomatoes | fresh mozzarella | roasted sweet corn | bulgur wheat | chimichurri dressing

Kettle-Style Chips

Assorted Small Bite Cheesecakes

Blueberry Peach Cobbler

cinnamon whipped cream

ADD A SOUP

(one selection)

Wisconsin Beer Cheese

Hearty Chicken Noodle

Vegetable Minestrone

Tomato Basil

Beef Barley

Chicken Tortilla

MAKE YOUR OWN MARKET SALAD

Build your salad from the fresh market and toss it with your favorite dressing. Served with local sliced breads, rolls and crackers.

*Extra toppings can be added for an additional cost.
Served for a maximum of 100 guests*

GREENS (choose two)

- Mixed Baby Greens
- Romaine Lettuce
- Iceberg
- Baby Spinach
- Kale & Field Greens Blend

PROTEINS (choose two)

- Grilled Chicken
- Herb Steak
- Roast Turkey
- Smoked Ham
- Applewood Bacon
- Basil Grilled Shrimp
- Balsamic Marinated Tofu

TOPPINGS (choose five)

- Shaved Carrots
- Bell Peppers
- Kalamata Olive
- Grape Tomato
- Hard Cooked Egg
- Broccoli Nibs
- Cucumbers
- Sliced Mushrooms
- Red Onions
- Garbanzo Beans
- Dried Cranberries
- Sunflower Seeds
- Housemade Croutons

DRESSINGS (choose two)

- Balsamic Vinaigrette
- Creamy Parmesan
- Red Wine Vinaigrette
- Buttermilk Ranch
- Honey Mustard
- Blue Cheese
- Oil & Vinegar

WISCONSIN CHEESES (choose two)

- Blue Cheese Crumbles
- Monterey Jack
- Cheddar
- Parmesan
- Feta

MARKET SALAD ENHANCEMENTS

ADD ONE SOUP SELECTION

Wisconsin Beer Cheese | pretzel croutons

Hearty Chicken Noodle

Vegetable Minestrone

Tomato Basil

Beef Barley

ADD ONE HALF SANDWICH

Roasted Turkey | Gouda | apricot chutney | Vidalia onions |
honey wheat roll

Roast Beef | Gruyere | sweet onion jam | horseradish | onion roll

Grilled Chicken | braised spinach | roasted tomato | herb
cheese spread | ciabatta

Smoked Ham & Swiss | mustard butter | pretzel roll

ZLT Flatbread | zucchini | smoked tomato pesto | pepper Jack

CHEF LUNCH

CHEF'S "OUT OF THE BOX" LUNCHES

Unique "out of the box" lunch experience where guests choose from a line-up of chef favorites to build creative lunches featuring mouthwatering gourmet sandwiches, crisp farm-fresh salads, crunchy sides and sweet treats.

SANDWICHES *(choose two)*

Grilled Chicken | braised spinach | roasted tomato | herb cheese spread | ciabatta

Buffalo Chicken Wrap | Tuscan kale | spinach | Napa cabbage | romaine | carrots | tomato | celery | red onion | blue cheese dressing

Roast Beef | Gruyere | sweet onion jam | horseradish | onion roll

Smoked Ham & Swiss | mustard butter | pretzel roll

Roasted Turkey | Gouda | apricot chutney | Vidalia onions | honey wheat roll

Turkey Club | roasted turkey | bacon | cheddar cheese | lettuce | tomato | herb aioli | wheat bun

Greek Veggie Wrap | chickpea hummus | feta cheese | quinoa | cucumber | tomato | olive vinaigrette

Grilled Caprese Flatbread | fresh mozzarella | tomatoes | mixed greens | pesto aioli

FARM FRESH SALADS *(choose one)*

Grilled Chicken Caesar | Parmesan | garlic croutons | Caesar dressing

Midwest Chop Salad | corn | tomatoes | buttermilk ranch

Spinach Salad | berries | candied pecans | goat cheese | balsamic

Chopped Vegetable Salad | cheddar | honey mustard

Mustard Potato Salad

Italian Pasta Salad

SIDES *(choose two)*

Seasonal Whole Fruit

Sun Chips

Pretzels

Kettle-Style Potato Chips

Crudit  cups | ranch dip

DESSERT *(choose two)*

Chocolate Brownie

Chocolate Chip Cookie

Seasonal Fruit Cup

CHILLED PLATED MEALS

Perfect for working lunches!

Our chilled entrée selections are served with local assorted rolls, sea salt honey butter, choice of one plated dessert and Colectivo coffee.

CHILLED ENTREES

Chicken Nicoise Salad | grilled chicken | chopped romaine | green beans | red potatoes | tomatoes | Kalamata olives | hard-boiled eggs | capers | red wine vinaigrette

Grilled Chicken Salad | grilled chicken | wrapped artisan greens | vegetable salad | classic mustard vinaigrette

Chophouse Bistro Steak Salad | hearty greens | char-fired steaks | wood-roasted mushrooms | artichokes | grilled peppers | balsamic vinaigrette | tobacco onions

Salmon Caesar Salad | chilled salmon | baby romaine | shaved Parmesan | torn croutons | classic Caesar dressing

Antipasti Salad | prosciutto wrapped romaine hearts | pesto chicken | fresh mozzarella | grilled olives | oven-dried tomatoes | balsamic reduction | lemon basil oil

DESSERTS *(choose one)*

Chicago-Style Cheesecake | blueberry lemon compote

Chocolate Mousse Cake | raspberry sauce

Apple Tart | crumb topping | crème anglaise

Carrot Cake | cream cheese frosting | toasted walnuts

ADD ONE SOUP SELECTION

Wisconsin Beer Cheese | pretzel croutons

Hearty Chicken Noodle

Vegetable Minestrone

Tomato Basil

Beef Barley