



PRIVATE EVENTS & CATERING



Below are some popular options. We can customize these menus or build a special menu just for you. Let us do the work so you can relax and enjoy your event!

QUESTIONS OR WANT TO BOOK AN EVENT FOR LITCHFIELD OR TORRINGTON?

Call or text Brook at 715-771-0421

Wraps & Salads

Available onsite or catered, this menu is perfect for a working lunch, working dinner, office event, or picnic available on-site or catered

Fiesta

Everyone loves tacos and this menu features a build your own taco bar, enchiladas, and more!
Available on-site or catered

Mingling Mixer Menu

This option is perfect for a casual get together. Appetizers are served buffet style. One drink included per person. Available on-site

Buffet Lunch or Dinner

Looking for a traditional fish, chicken, beef option? We can do that too! Available on-site or catered

Three course plated dinner

Let us plate everything and bring it to your guests, the most formal option. Available on site

BREAKFAST, PLATED DINNER, WEDDING, AND LARGE GROUP MENUS ALSO AVAILABLE.

Wraps & Salads To-Go

Minimum 12 people

\$18.00 per person +tax

(Free delivery within a 2-mile radius)

AVAILABLE 7 DAYS A WEEK

Book in advance for best availability

Wraps & Salads at Our Place

Minimum 12 people

\$22 per person +tax and 20% gratuity

(includes private space, fountain beverages)

AVAILABLE 7 DAYS A WEEK

Book in advance for best availability

MENU

(based on 12 people, quantities increased with additional people)

WRAPS

(sliced in half)

3 Chicken club wraps (6 halves)

2 Mediterranean hummus wraps (4 halves)

2 B.L.T. Wraps (4 halves)

2 Chicken Caesar wraps (4 halves)

SALADS (choose 1 from below)

Mediterranean Salad: Kalamata olives, feta, artichoke hearts, red onion

Creamy Potato Salad

House Salad: Spring greens, carrots, cucumbers, tomato, sweet Vidalia vinaigrette (vegan, gluten free)

Chips & Salsa

AVAILABLE ADD-ONS:

Chocolate Chip Cookie Tray: \$18 per dozen

Canned or bottled soft drinks: as priced

Fiesta To-Go

Minimum 12 people

\$20 per person +tax

(Free delivery within a 2-mile radius)

AVAILABLE 7 DAYS A WEEK

Book in advance for best availability

Fiesta at Our Place

Minimum 15 people

\$24 per person +tax and 20% gratuity

(includes private space, fountain beverages)

AVAILABLE 7 DAYS A WEEK

Book in advance for best availability

Menu

Fried Corn Tortilla Chips with sides of guacamole, sour cream, salsa

Taco Bar

(served family style)

served with flour soft tortillas, and corn hard shells

(Proteins – choose 2)

Chicken

Seasoned ground beef

Sweet potato and black bean

Plant-based beef & black bean

Taco Toppings included: cheddar jack cheese, tomato, onion, jalapeños, lettuce, hot sauce

Enchilada Tray

(served family style)

(Choose 1 flavor)

Cheese

Bean & cheese

Chicken & cheese

Spinach & cheese

Beef & cheese

Sides: Refried & black beans, brown rice

AVAILABLE ADD-ONS:

Chocolate Chip Cookie Tray: \$18 per dozen

Canned or bottled soft drinks: as priced

Mingling Mixer & Cocktails Our Place

Minimum 15 people

\$28 per person +tax and 18% gratuity
(includes private space, fountain beverages)
AVAILABLE 7 DAYS A WEEK

INCLUDES:

Private party space for 3 hours
1 Drink ticket per attendee for a glass of wine or, draft or bottled beer
Vegetable crudité
Cheese & cracker tray

AND CHOICE OF 3 APPETIZERS BELOW:

Kale and spinach dumplings with Asian ginger dipping sauce

Sesame marinated tuna poke, pineapple, avocado lettuce cups

BBQ Meatballs

Smoked salmon on cucumber rounds, with horseradish cream

Greek salad cups

Steak crostini's with Boursin (herbed cream cheese) and chives

Tuna or chicken salad sliders

Chips with spinach & artichoke dip

Coconut shrimp with pineapple dipping sauce

Fried cauliflower with vegan smokey lime sauce

Fried burrata ravioli with marinara

Vegetarian cream cheese stuffed mushrooms

Sausage & blue cheese stuffed mushrooms

Mini chicken quesadillas

Naan bread & hummus

Shrimp cocktail tarts with herb cream cheese & spicy cocktail sauce

Corn tortilla chips, salsa, guacamole

Deviled eggs

Spinach filled pastry puffs

Baby bliss potatoes topped with sour cream & bacon

Risotto croquettes, chive sour cream

Mini biscuits with honey butter

Sundried tomato & basil pinwheels

Mediterranean flatbreads

Served buffet style. (Calculated at 1.5 to 2.5 of each selection per guest)

ADD-ONS:

Add an additional appetizer selections @ \$3 per person

AVAILABLE ADD-ONS:

Chocolate Chip Cookies \$18 per dozen

Buffet Lunch or Dinner at Our Place or Catered to You

20 to 200+ guests

\$42 per person +tax and 20% gratuity
(includes private space, fountain beverages)
AVAILABLE 7 DAYS A WEEK

Suggested Menu

(You can customize the menu with available substitutions or custom requests)

Salads: (Choose 1)

House Salad: Spring Greens, Carrots, Cucumbers, Tomato, Sweet Vidalia Vinaigrette (vegan, gluten free)

Classic Caesar: Romaine, Shaved Parmesan, House Caesar Dressing, Croutons (vegetarian, gluten free)

Entrees:

Grilled Salmon: with a honey Dijon glaze (gluten free)

Chicken Marsala: Sautéed chicken breast with mushrooms and a rich Marsala wine sauce

Black Truffle Mushroom Ravioli: with a Chardonnay, Basil & Mushroom Cream Sauce (vegetarian)

Sides:

Roasted Root Vegetables

Parmesan Dusted Roasted Potatoes

Dessert Option: Add Mini-Chocolate Mousse \$3 each, Cookies \$18 per dozen, or Brownies \$4/person

Available Substitutions:

Grilled Salmon with Light Pesto Cream Sauce (gluten free)

Shrimp Scampi Pasta Sun-Dried Tomato, White Wine Garlic Sauce, Fresh Basil

Chicken Florentine: Baked Chicken Breast with Creamy Spinach Topping

Pasta a 'la Vodka: Cavatelli Pasta Tossed with a Tomato, Vodka Cream Sauce

Mediterranean Chicken (or Shrimp) Pasta Sun-Dried Tomato, Black Olives, Feta Cheese, White Wine

Steak Medallions with a Wild Mushroom Sauce (+\$7.00) (gluten free)

Mac & Cheese: Creamy Cheese Blend of Wisconsin Cheddar, Italian Parmesan and Danish Gouda with Pasta, Topped with Toasted Breadcrumbs and Baked to a Golden Brown

Lobster and Truffle Mushroom Ravioli (+\$4.00) with a Chardonnay, Basil & Mushroom Cream Sauce

Starch Substitutions:

Wild Mushroom Risotto

Brown Rice

Mashed Potatoes

Vegetable substitutions:

Succotash

Roasted Root Vegetables

Three Course Plated Dinner

10 to 25+ guests

\$50 per person +tax and 20% gratuity
(includes private space, fountain beverages)
AVAILABLE 7 DAYS A WEEK

Sample Menu

[\(You can customize our menus with available substitutions or special requests\)](#)

First Course – Choose One:

Mixed Green Salad with Cucumbers, Carrots, Tomatoes and House Dressing

Caesar Salad with Shaved Parmesan, Croutons

Lobster Bisque (+\$4.00)

Clam Chowder (+\$4.00)

Second Course:

Grilled Salmon: with a honey Dijon glaze (gluten free)

Chicken Florentine: Baked Chicken Breast with Creamy Spinach Topping

Black Truffle Mushroom Ravioli: with a Chardonnay, Basil & Mushroom Cream Sauce (vegetarian)

Sides: Sautéed Julienned Organic Carrots and Zucchini; Mashed Potatoes

Dessert Options: Mini Chocolate Mousse (gluten free), Bread Pudding, or Cookies/Brownies

Available Substitutions:

Grilled Salmon with a Light Pesto Cream Sauce (gluten free)

Shrimp Scampi Pasta Sun-Dried Tomatoes, White Wine Garlic Sauce, Fresh Basil

Chicken Florentine: Baked Chicken Breast with Creamy Spinach Topping

Pasta A 'La Vodka: Cavatelli Pasta Tossed with a Tomato, Vodka Cream Sauce

Mediterranean Chicken (or Shrimp) Pasta Sun-Dried Tomato, Black Olives, Feta Cheese, White Wine

Steak Medallions with a Wild Mushroom Sauce (+\$7.00) (gluten free)

Mac & Cheese: Creamy Cheese Blend of Wisconsin Cheddar, Italian Parmesan and Danish Gouda with Pasta, Topped with Toasted Breadcrumbs and Baked to a Golden Brown

Lobster and Truffle Mushroom Ravioli (+\$4.00) with a Chardonnay, Basil & Mushroom Cream Sauce

Starch Substitutions:

Wild Mushroom Risotto

Brown Rice

Roasted Potatoes

Vegetable substitutions:

Succotash

Roasted Root Vegetables

Roasted Brussel Sprouts

BAR PACKAGE OPTIONS

Open Bar: Offer your guests wine, beer, and mixed drinks from our fully stocked bar featuring premium brands. \$25 per person, 3 hours, must be purchased for all guests. Excludes top shelf.

Wine and Beer Party Bar: Choose 4 bottled beers and 2-4 wine selections from our house wine list to offer your guests. Bill is based on consumption. \$5 per beer, \$30 per bottle of wine. Guests can purchase other drinks from the bar.

Partial Bar: Pay for a select amount (e.g., the first \$500) after that amount is reached, the server will check with you and can then let guests know the remaining drinks will be on individual tabs

Cash Bar: Guests purchase their own drinks. Our team will offer cocktail service for your guests.

Prosecco Toast: Champagne flute toast with Prosecco \$6 per person

PARTY OPTIONS

Television / Monitor: \$50

Live Music: \$300+ (depending on availability) or, Bring Yours!

FINE PRINT

Deposit: A \$200 non-refundable deposit is required to hold the date and time. Date and time are not guaranteed until deposit is made.

Menu Choices: Final selections are due one week prior. Must include advance count of number of entrees, i.e. 5 chicken, 4 salmon for plated meals.

Decorations: In some cases, decorations are allowed depending on party timing and time of year. Talk to your party planner about any decorations you may choose to bring with you to your event.

Cake-Cutting Fee: Parties can bring in cakes. If you would like us to serve, there is a \$25 charge for cutting, plating, and serving.