



## *Meetings & Events*

WISCONSIN'S OLDEST RESTAURANT | [REDCIRCLEINN.COM](http://REDCIRCLEINN.COM) | 262.367.4883

# Breakfast & Brunch

ALL SELECTIONS AVAILABLE AS BUFFET OR PLATED | GROUPS UNDER 25 SERVED FAMILY-STYLE  
PRICING IS PER PERSON | INCLUDES COFFEE AND TEA

## CONTINENTAL 22

sliced fresh fruit and berries, assorted pastries,  
yogurt parfaits, granola, and hard-boiled eggs.

## MIDWEST CLASSIC 26

cheddar and chive scrambled eggs, breakfast potatoes, applewood  
smoked bacon, sliced fresh fruit, berries, and assorted pastries.

## PROVIMI BREAKFAST 26

spinach florentine scramble with roasted mushrooms, caramelized onions,  
swiss cheese, beef fat hashbrowns, applewood smoked bacon,  
braised ham steak, sourdough english muffin.

## MORNING ENHANCEMENTS

ASSORTED PASTRIES 32 / dozen

SLICED FRESH FRUIT 6 / person

ASSORTED BERRIES 8 / person

YOGURT PARFAITS 6 / each

ASSORTED GRANOLA & PROTEIN BARS 4 / each

CARAFE OF FRESH ORANGE OR CRANBERRY JUICE 24 / each



\*CONSUMING RAW OR UNDERCOOKED MEAT, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES.  
PRICES SUBJECT TO CHANGE AND DO NOT INCLUDE 5% TAX OR 23% SERVICE CHARGE.

# Lunch Buffets

## PABST

CHOOSE 2 ENTRÉES \$34 | SERVICED FOR A MAXIMUM OF 1 HOUR  
INCLUDES FIELD GREEN SALAD, MASHED POTATOES, CHEF'S CHOICE VEGETABLE, DINNER ROLLS AND BUTTER

### MUSHROOM RAVIOLI & ROASTED BROCCOLINI

basil pesto cream sauce

### CHICKEN PICCATA

caper lemon beurre blanc

### HERB CRUSTED PORK LOIN

stone ground mustard cream sauce, roasted fennel

### ROASTED ATLANTIC SALMON

tarragon cream sauce

### GRILLED SIRLOIN STEAK

brandy mushroom & green peppercorn sauce



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# Lunch Buffets

## BUILD YOUR OWN SANDWICH

26 / PERSON | 25 PERSON MINIMUM | SERVICED FOR A MAXIMUM OF 1 HOUR  
SERVED WITH A SELECTION OF BREADS, LETTUCE, TOMATO, ONION, MAYONNAISE,  
DIJON, POTATO CHIPS, CAESAR OR HOUSE SALAD, AND FRESH BAKED COOKIES

CHOOSE TWO

SMOKED TURKEY

SMOKED HAM

SHAVED PRIME RIB

WALDORF CHICKEN SALAD

CLASSIC EGG SALAD

CHOOSE TWO

HOOK'S CHEDDAR

BABY SWISS

GOUDA

SMOKED PROVOLONE

PEPPER JACK

CHOOSE ONE SIDE

CREAMY POTATO SALAD

CAPRESE PASTA SALAD

GREEK ORZO SALAD

MIXED GREENS SALAD

CAESAR SALAD

ADD SOUP DU JOUR +6 / GUEST



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# Plated Lunch

CHOOSE 2 ENTRÉES 38 / PERSON  
INCLUDES FIELD GREENS SALAD, BREAD AND BUTTER, COFFEE & HOT TEA

## RATATOUILLE TART

olive and caper marinara

## CHICKEN MARSALA

yukon gold mashed potatoes, broccolini, marsala-mushroom cream sauce

## PROSCIUTTO WRAPPED CHICKEN BREAST

roasted mushrooms, parmesan polenta, tomato-olive ragu

## HERB-MUSTARD PORK LOIN

smashed red potatoes with horseradish, brussels sprouts, green peppercorn sauce

## ROASTED SALMON

parsnip puree, green beans, lemon beurre blanc

## GRILLED SIRLOIN STEAK +5 / GUEST

garlic herb whipped potatoes, demi-glace, chef's choice vegetables

## Afternoon Snacks

WHOLE FRESH FRUIT 3 / EACH

FRESH BAKED COOKIES 34 / DOZEN

ASSORTMENT OF CANDY BARS  
& BAGGED SNACKS 3 / EACH

## Beverages

SOFT DRINKS 4 / EACH

BOTTLED WATER 4 / EACH

ANODYNE COFFEE 55 / GALLON

ICED TEA 18 / CARAFE

INFUSED WATER DISPLAY 2 / PERSON

CUCUMBER JALAPEÑO | LEMON MINT

WATERMELON LIME | ORANGE LEMON & LIME



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# Hors d'Oeuvres

PRICED PER 25 PIECES

## WARMED

- |  |   |   |
|--|---|---|
| <b>JALAPEÑO &amp; CREAM CHEESE WONTON 80</b><br>sweet & sour chili sauce | <b>RASPBERRY &amp; BRIE PUFF PASTRY 90</b><br>raspberry balsamic  | <b>SHRIMP SPRING ROLL 110</b><br>sweet red pepper chili sauce, cilantro |
| <b>ANDOUILLE &amp; CHEESE FRITTER 85</b><br>remoulade sauce              | <b>CHICKEN CORDON BLEU BITES 90</b><br>stone-ground mustard aioli | <b>PRIME RIB BITES 120</b><br>garlic butter                             |
| <b>RUMAKI 85</b><br>bacon wrapped water chestnut,<br>hoisin sauce        | <b>CRISPY CHICKEN POT STICKER 90</b><br>sesame teriyaki sauce     | <b>CRAB STUFFED MUSHROOMS 120</b><br>tomato aioli                       |
| <b>MUSHROOM TART 90</b><br>Boursin cheese, crème fraîche                 | <b>SPANAKOPITA 90</b><br>spinach, feta cheese, tzatziki sauce     | <b>MINI BEEF WELLINGTON 125</b><br>port wine demi-glace                 |
|  | <b>SWEDISH MEATBALLS 110</b><br>classic herb gravy                |   |

## CHILLED

- CAPRESE SKEWERS 75**  
fresh mozzarella, cherry tomatoes, micro basil
- OLIVE TAPENADE CROSTINI 80**  
marinated peppers, pimento, herbed cheese
- WISCONSIN CANAPES 90**  
sliced brat, mustard, sauerkraut
- SHRIMP COCKTAIL 95**  
served chilled with classic cocktail sauce
- SHRIMP LOBSTER TOAST 125**  
avocado mayo, crispy bacon

## RECEPTION DISPLAYS

SERVES 25

- CHEESE & CHARCUTERIE 75**
- WHOLE BAKED BRIE 100**
- ASSORTED FRUIT PLATTER 125**
- ROASTED VEGETABLE & CRUDITE PLATTER 125**
- SHRIMP COCKTAIL 95 / 25PCS**



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# Dinner Buffet

CHOOSE 2 ENTRÉES \$60 | CHOOSE 3 ENTRÉES \$80 | 25 PERSON MINIMUM | SERVICED FOR A MAXIMUM OF 1 HOUR  
INCLUDES FIELD GREEN SALAD, DINNER ROLLS & BUTTER, COFFEE AND TEA SERVICE, AND DESSERT BITE ASSORTMENT

## ENTRÉES

### MUSHROOM RAVIOLI & ROASTED BROCCOLINI

basil pesto cream sauce

### CHICKEN PICCATA

caper lemon beurre blanc

### CHICKEN MARSALA

marsala-mushroom cream sauce

### PROSCUITTO WRAPPED CHICKEN BREAST

tomato-olive ragu

### HERB CRUSTED PORK LOIN

stone ground mustard cream sauce,  
roasted fennel

### ROASTED ATLANTIC SALMON

tarragon cream sauce

### BEEF BOURGUIGNON

red wine braised beef short rib,  
bacon roasted mushrooms & pearl onions

## COMPLEMENTS

CHOOSE TWO

YUKON GOLD MASHED POTATOES

ROASTED BROCCOLINI

ROASTED ROOT VEGETABLES

OVEN-BAKED RED POTATOES

SAUTÉED GREEN BEANS

ROASTED ASPARAGUS

## THE CARVERY

WHOLE ROASTED PROTEINS SLICED & PRESENTED TO GUESTS

SERVED WITH ASSORTMENT OF PETITE ROLLS, DIJON, MAYO, HORSERADISH MAYO & CARAMELIZED ONIONS

ROAST BEEF TENDERLOIN (4LB) 325

PRIME RIB (HALF 7LB / FULL 14LB) 300/525

PORK LOIN (10-12LB) 250

SMOKED HAM (10-12LB) 180

HERB ROASTED SALMON (8-10LB) 275



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# Plated Dinner

## COURSE ONE

CHOOSE ONE | SERVED WITH BREAD & BUTTER

### FIELD GREENS SALAD

cherry tomatoes, english, cucumber,  
radish, signature vinaigrette

### CAESAR SALAD +2

romaine, parmesan and  
crispy garlic breadcrumbs

## COURSE TWO

CHOOSE TWO PLUS VEGETARIAN | ADDITIONAL ENTREE 3 / PERSON

### 6 OZ DILL BUTTER ROASTED SALMON 53

creamy smashed red potatoes with  
horseradish, green beans, lemon beurre blanc

### SUPREME CHICKEN BREAST 47

garlic herb whipped potatoes,  
roasted broccolini, sauce robert

### HERB-MUSTARD PORK LOIN 47

roasted red potatoes, mushrooms & brandy cream

### RATATOUILLE TARTLET 42

olive & caper marinara

### RED WINE BRAISED BEEF SHORT RIB 49

parsnip puree, roasted root vegetable,  
braising reduction

### ANGUS BEEF TENDERLOIN 72

garlic herb whipped potatoes,  
demi-glace, chef's choice vegetables

### 7 OZ GRILLED SIRLOIN STEAK 60

garlic herb whipped potatoes,  
demi-glace, chef's choice vegetables

## COURSE THREE

COFFEE & TEA ALONGSIDE DISPLAYED CHEF-SELECTED DESSERT ASSORTMENT

OR

PLATED DESSERT +\$4 / GUEST

CHOOSE ONE

### CHOCOLATE MOUSSE TART

crème anglaise

### VANILLA BEAN CHEESECAKE

mixed berry coulis



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# Bar Service

BARTENDER FEE OF \$100 PER BARTENDER APPLIED TO EVENTS WITH FULL CASH BAR. RED CIRCLE INN STAFFS ONE BARTENDER PER 75 GUESTS. \$200 BARTENDER FEE APPLIES WHEN ADDITIONAL BARTENDERS ARE REQUESTED. BAR SET-UP FEE OF \$200 APPLIES WHEN MORE THAN ONE BAR IS REQUESTED FOR EVENTS.

**SODA** HOSTED ON CONSUMPTION 5/EACH | HOSTED PACKAGE - UNLIMITED ALL EVENING 6/PERSON  
Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Sour, Club Soda and Tonic Water

**HOUSE WINES** HOSTED ON CONSUMPTION 8/GLASS OR 32/BOTTLE

**WHITE:** Chardonnay, Sauvignon Blanc and Pinot Grigio

**RED:** Cabernet Sauvignon, Pinot Noir and Merlot

**CHAMPAGNE/SPARKLING WINE:** Freixenet

\*Upgraded wine list available on request

**DOMESTIC BOTTLED BEER** HOSTED ON CONSUMPTION 5/EACH

\*See Event Manager for current selection

**IMPORT & CRAFT BOTTLED BEER** HOSTED ON CONSUMPTION 7/EACH

\*See Event Manager for current selection

**DOMESTIC HALF BARREL BEER** 325

**IMPORT & CRAFT HALF BARREL BEER** STARTS AT 450

\*See Event Manager for pricing and availability

**MIMOSAS** HOSTED ON CONSUMPTION 8/EACH

**BLOODY MARYS** HOSTED ON CONSUMPTION 10/EACH

**HOUSE SIGNATURE COCKTAILS** HOSTED ON CONSUMPTION 11+/EACH

\*See Event Manager for current selection

**CALL BRAND MIXED DRINKS** HOSTED ON CONSUMPTION 9+/EACH

**PREMIUM BRAND MIXED DRINKS** HOSTED ON CONSUMPTION 11+/EACH



BRANDS MAY BE SUBSTITUTED BASED ON PRICING & PRODUCT AVAILABILITY.  
ALL PRICING IS SUBJECT TO A 23% SERVICE CHARGE AND 5% SALES TAX.

# Bar Packages

## PLANK ROAD PACKAGE

FIRST HOUR: 15/PERSON | FOUR HOUR PACKAGE PRICE: 28/PERSON | SIX HOUR PACKAGE PRICE: 32/PERSON

**SODA:** Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Sour, Club Soda and Tonic Water

**HOUSE WINES:** Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio

**TAP BEER:** Spotted Cow and Miller Lite

## FREDERICK "PABST" PACKAGE

FIRST HOUR: 18/PERSON | FOUR HOUR PACKAGE PRICE: 40/PERSON | SIX HOUR PACKAGE PRICE: 45/PERSON

**SODA:** Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Sour, Club Soda and Tonic Water

**HOUSE WINES:** Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay,

Sauvignon Blanc, Pinot Grigio and Sparkling White Wine

**TAP BEER:** Spotted Cow and Miller Lite

### CALL BRAND LIQUOR

**VODKA:** Tito's and Vodka 360 | **TEQUILA:** Sauza | **RUM:** Bacardi, Malibu and Captain Morgan

**GIN:** Tanqueray | **BRANDY:** Korbel | **WHISKEY:** Seagram's 7 and Jack Daniel's

**BOURBON:** Jim Beam | **SCOTCH:** Dewar's

## JACOB "BEST" PACKAGE

FIRST HOUR: 22/PERSON | FOUR HOUR PACKAGE PRICE: 45/PERSON | SIX HOUR PACKAGE PRICE: 50/PERSON

**SODA:** Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Sour, Club Soda and Tonic Water

**HOUSE WINES:** Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay,

Sauvignon Blanc, Pinot Grigio and Sparkling White Wine

**TAP BEER:** Spotted Cow and Miller Lite

### CALL & PREMIUM BRAND LIQUOR

**VODKA:** Tito's, Ketel One, Ketel Citron and Grey Goose | **TEQUILA:** Sauza and Patron

**RUM:** Bacardi, Malibu, Captain Morgan and Myers's Dark | **GIN:** Tanqueray and Bombay Sapphire | **BRANDY:** Korbel and Courvoisier

**WHISKEY:** Seagram's 7, Jack Daniel's, Crown Royal and Jameson | **BOURBON:** Jim Beam, Bulleit and Bulleit Rye

**SCOTCH:** Dewar's and Johnny Walker Black | **CORDIALS:** Disaronno, Kahlúa and Baileys

\*Additional liquors available by request. See Event Manager for pricing and availability.

## BEVERAGES

SODA 4/EACH | BOTTLED WATER 4/EACH

VALENTINE COFFEE 45/GALLON | 25/HALF GALLON | JUICE 24/CARAFE

HOT TEA 4/EACH | ICED TEA 4/EACH



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