



Meetings & Events

WISCONSIN'S OLDEST RESTAURANT | REDCIRCLEINN.COM | 262.367.4883

Breakfast & Brunch

BUFFETS

PRICING IS PER PERSON | 25 PERSON MINIMUM
INCLUDES COFFEE AND TEA

CONTINENTAL 20

sliced fresh fruit and berries, assorted pastries,
individual yogurts, granola, and hard-boiled eggs.

MIDWEST CLASSIC 22

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

PLATED

PROVIMI BREAKFAST 26

spinach florentine scramble with roasted mushrooms, caramelized onions, roth
grand cru cheese, beef fat hashbrowns or fried jo jo's, apple wood smoked bacon,
braised ham steak, sourdough english muffin.

MORNING ENHANCEMENTS

ASSORTED PASTRIES 32/DOZEN

SLICED FRESH FRUIT 5/PERSON

ASSORTED BERRIES 7/PERSON

ASSORTED INDIVIDUAL YOGURTS 4/EACH

ASSORTED GRANOLA & PROTEIN BARS 4/EACH

CARAFE OF FRESH ORANGE 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 | CHOOSE 3 ENTRÉES \$40 | 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, toasted pinenuts

CHICKEN PICCATA

boneless chicken breast cutlets, caper lemon beurre blanc

HERB CRUSTED PORK LOIN

stone ground mustard cream sauce, roasted fennel

SHRIMP ALFREDO

fafaralle pasta, white wine garlic cream sauce

ROASTED ATLANTIC SALMON

tarragon cream sauce

MARINATED GRILLED FLANK STEAK

brandy mushroom & green peppercorn sauce

BEEF BOURGUIGNON +\$5/GUEST

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



Lunch Buffets

BUILD YOUR OWN SANDWICH

26/PERSON | 25 PERSON MINIMUM | SERVICED FOR A MAXIMUM OF 1 HOUR.
SERVED WITH A SELECTION OF BREADS & ROLLS, LETTUCE, TOMATO, ONION, YELLOW MUSTARD,
MAYONNAISE, PESTO AIOLI, DIJONNAISE, POTATO CHIPS, SOUP OF THE DAY AND FRESH BAKED COOKIES.

CHOOSE THREE

SMOKED TURKEY

NEUSKE'S SMOKED HAM

ROSEMARY GARLIC ROAST BEEF

MAPLE PECAN CHICKEN SALAD

CLASSIC TUNA SALAD

CHICKPEA HUMMUS

CHOOSE THREE

HOOK'S CHEDDAR

BABY SWISS

GOUDA

SMOKED PROVOLONE

PEPPER JACK

FRESH MOZZARELLA

CHOOSE THREE

CREAMY POTATO SALAD

FRENCH POTATO SALAD

CREAMY COLESLAW

CAPRESE PASTA SALAD

GREEK ORZO SALAD

tomato, red onion, pepperoncini, kalamata olives, feta and lemon-oregano vinaigrette

MIXED GREENS SALAD

tomato, cucumber, bell pepper, red onion, ranch and signature vinaigrette.

BABY SPINACH SALAD

goat cheese, candied pecans, dried cranberries and honey champagne vinaigrette

CAESAR SALAD

romaine, parmesan and crispy garlic breadcrumbs



Plated Lunch

CHOOSE 2 ENTRÉES \$38

INCLUDES FIELD GREENS SALAD, BREAD AND BUTTER, COLECTIVO COFFEE & HOT RISHI TEA

ROASTED ITALIAN VEGETABLES

parmesan polenta, basil pesto, tomato puttanesca sauce

MUSHROOM RISOTTO

assorted roasted mushrooms, balsamic glazed broccolin

CHICKEN MARSALA

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

PROSCUITTO 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

SHRIMP ALFREDO

fafaralle pasta, spinach, white wine garlic cream sauce

MARINATED GRILLED FLANK STEAK +\$5/GUEST

garlic herb whipped potatoes, demi glace, chefs choice vegetables

Afternoon Snacks

GRANOLA BARS 3/EACH

CANDY BARS 3/EACH

WHOLE FRESH FRUIT 3/EACH

INDIVIDUAL BAGS OF SNACKS 3/EACH

FRESH BAKED COOKIES 34/DOZEN



Hors d'Oeuvres

PRICED PER 25 PIECES

WARMED

**JALAPEÑO & CREAM CHEESE
WONTON 80**

sweet & sour chili sauce

ANDOUILLE & CHEESE FRITTER 85

remoulade sauce

RUMAKI 85

bacon wrapped water chestnut,
hoisin sauce

MUSHROOM EMPANADA 90

boursin cheese crème fraîche

RASPBERRY & BRIE PUFF PASTRY 90

raspberry coulis

CHICKEN CORDON BLEU BITES 90

parmesan-dijon cream sauce

CRISPY CHICKEN POT STICKER 90

sesame teriyaki sauce

SPANAKOPITA 90

spinach, feta cheese, tzatziki sauce

MINI HAM & ROLL 110

maple creek farms braised ham,
savory profiteroles

MEATBALLS 110

grape glaze, black garlic bread
crumbs

SHRIMP SPRING ROLL 110

sweet red pepper chili sauce, cilantro

SALSA ROJO DUCK NACHO 110

cilantro crema, pickled onion

PRIME RIB BITES 120

vodka & beer batter, port
wine demi glace

CRAB STUFFED MUSHROOMS 120

bernaise sauce, black
garlic breadcrumb

SCALLOP & STREET CORN 125

parmesan, chili lime mayo
in phyllo cup

CHILLED

CAPRESE SKEWERS 80

fresh mozzarella, cherry tomatoes, micro basil

OLIVE TAPANADE CROSTINI 80

marinated peppers, pine nuts, goat cheese

SMOKED WHITE FISH CRACKER 85

pickled garnish, dill

SHRIMP COCKTAIL 90

served chilled with classic cocktail sauce

SHRIMP LOBSTER BRIOCHE TOAST 125

avocado mousse, crispy bacon, miso mayo



Displayed Hors d'Oeuvres

RECEPTION DISPLAYS

SERVES 25

CHEESE & FRUIT 75

ANTIPASTO PLATTER 175

WHOLE BAKED BRIE 100

ASSORTED FRUIT PLATTER 125

SHRIMP COCKTAIL 175

SEAFOOD RAW BAR MP

shrimp, oyster, crab claw, whitefish & crackers

ADDITIONAL OFFERINGS

THE CARVERY

WHOLE ROASTED PROTEINS SLICED AND PRESENTED TO GUESTS
served with assortment of petite rolls, hot pepper remoulade
dijon mayo horseradish mayo & caramelized onions

ROASTED BEEF TENDERLOIN (4#) 325

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

PORK LOIN (10-12#) 250

SMOKED HAM (10-12#) 180

HERB ROASTED SALMON (8-10#) 275



Dinner Buffet

CHOOSE 2 ENTRÉES \$58 | CHOOSE 3 ENTRÉES \$65 | 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

boneless chicken breast cutlets, 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

STEAK DIANNE +\$5/GUEST

black angus tenderloin, brandy mushroom & green peppercorn sauce

COMPLEMENTS

CHOOSE TWO

YUKON GOLD MASHED
POTATOES

CREAMY RED POTATOES
with herbs & sour cream

ROASTED BROCCOLINI

SAUTEED GREEN BEANS

WILD RICE PILAF

ROASTED ROOT VEGETABLES

ASPARAGUS
with bernaise sauce



Plated Dinner

THREE JUMBO SHRIMP + 10/PERSON | ADDITIONAL ENTRÉE CHOICES + 3/PERSON

COURSE ONE

CHOOSE ONE

FIELD GREENS SALAD

cherry tomatoes, english, cucumber, radish, signature vinaigrette

BABY SPINACH SALAD

goat cheese, candied pecans, dried cranberries and honey champagne vinaigrette

CAESAR SALAD

romaine, parmesan and crispy garlic breadcrumbs

ARUGULA CAPRESE SALAD

mozzarella, basil, red onion and roasted tomato vinaigrette

COURSE TWO

CHOOSE TWO PLUS VEGETARIAN:

DILL BUTTER ROASTED SALMON 53

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

ANGUS BEEF TENDERLOIN 59

garlic herb whipped potatoes, demi glace, chefs choice vegetables

SUPREME CHICKEN BREAST 47

garlic herb whipped potatoes, roasted broccolini, sauce robert

ANGUS BEEF TENDERLOIN & GARLIC BUTTER SHRIMP 65

yukon gold mashed potatoes, demi glace, chefs choice vegetables

HERB-MUSTARD PORK LOIN 47

roasted red potatoes, braised apples & pearl onions, green peppercorn sauce

MUSHROOM RISOTTO 42

assorted roasted mushrooms, balsamic glazed broccolini

RED WINE BRAISED BEEF SHORT RIB 49

parsnip puree, roasted root vegetable, braising reduction

COURSE THREE

DISPLAYED CHEF-SELECTED DESSERT ASSORTMENT

ALONGSIDE COFFEE AND TEA

OR

PLATED DESSERT+\$2/GUEST

CHOOSE ONE

CHOCOLATE MOUSSE TART

salted caramel and banana

VANILLA BEAN CHEESECAKE

citrus and berries



Desserts

CHOCOLATE MOUSSE TART +\$5/GUEST

salted caramel and banana

VANILLA BEAN CHEESECAKE +\$5/GUEST

citrus and berries

FAMILY-STYLE CHEF-SELECTED DESSERT ASSORTMENT +\$7/GUEST

ordered for full guest count

Late-Night Snacks

ONE STATION 25 GUEST MINIMUM | 2 STATION 50 GUEST MINIMUM | \$10/PERSON/PER STATION

PIZZA STATION

assorted flavors, 2 slices per person

BUILD YOUR OWN WALKING NACHOS

spiced beef & pork chorizo, sour cream, shredded cheddar, salsa, pickled jalapenos, black olives

BOSCO STICKS

breadsticks filled with cheese, served with marinara sauce

HOT DOG STATION

assorted condiments

CLASSIC ITALIAN GRINDER SUB



Kids

CHOOSE 1 ENTRÉE | SERVED WITH FRUIT CUP AND CHOCOLATE CHIP COOKIE.

CHICKEN TENDERS & FRENCH FRIES 18

PETITE FILET & FRENCH FRIES 28

BUTTERED NOODLES 15

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 4/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 9/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



BRANDS MAY BE SUBSTITUTED BASED ON PRICING & PRODUCT AVAILABILITY.

ALL PRICING IS SUBJECT TO A 23% SERVICE CHARGE AND 5% SALES TAX.