



Events At

Continental Breakfast

25-person Minimum

Quick and Light

Fresh baked muffins, danishes and croissants.
Bagels and cream cheese, fresh fruit, juice, tea and coffee 7pp

Deluxe Spread

Fresh baked muffins, danishes and croissants.
Bagels and cream cheese, fresh fruit. Vanilla yogurt with granola and fresh berries. Assortment of cereals, breakfast bars, and doughnuts. Juice, tea and coffee 11pp

Grab and Go

Croissants & Fruit

Fresh baked croissants with scrambled eggs sausage or ham and aged white cheddar cheese. Fresh fruit cups 8pp

Healthy Side

Egg white breakfast burritos with avocado tomato and cheddar cheese. Yogurt berry parfait with in house made granola 10pp

Breakfast Buffet

Front 9

Fresh baked croissants, cheese scrambled eggs, breakfast potatoes, bacon, sausage, sliced fruit platter. Juice tea and coffee 14pp

Full 18

Fresh baked croissants, cheesy scrambled eggs, breakfast potatoes, bacon, sausage, sliced fruit platter, French toast with warm syrup whipped cream and fresh berries, and oatmeal with dried fruit and nuts. 17pp

Action Station

Pricing based as "add on" to existing buffet. Please enquire details with on premise sales associate for standalone stations. An additional 80 dollar fee per hour will be added for chef fee.

Prime Rib w/Au Jus	14pp
Honey Ginger Glazed ham	12pp
Omelet Station	10pp

Plated Breakfast

15-person minimum

Traditional Breakfast

Bacon or sausage, scrambled eggs, breakfast potatoes with onions and peppers	14pp
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Steak and Eggs

6oz Flat iron steak, scrambled eggs, breakfast potatoes with onions and peppers	18pp
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Croissant Sandwich

Fresh baked croissant topped with scrambled eggs, ham or sausage and aged white cheddar cheese and breakfast potatoes.	14pp
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Lighter Side

Spinach, tomato and swiss cheese frittata served with fresh fruit and a yogurt parfait	16pp
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Blueberry Pancakes

Light and fluffy blueberry pancakes with choice of bacon or sausage	11pp
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Beverage Packages

Prices one per person

Coffee	2
Tazo Tea	3
Belini	4
Mimosa	5
Bloody Marry	7

Deli Buffets

Minimum 15ppl

New York Deli

Sliced ham, turkey, roast beef, and salami. Cheddar Swiss and American. Whole wheat, rye and white bread. Lettuce tomato, onion and pickles. Fresh fried kettle style chips and French onion dip. House made potato salad and fresh baked choc chip cookies 14pp

New York Deluxe

Bull signature soup. Sliced ham, turkey, roast beef, and salami. Cheddar Swiss and American. Whole wheat, rye and white bread. Lettuce tomato, onion and pickles. Fresh fried kettle style chips and French onion dip. House made potato salad, Italian pasta salad and garden vegetable salad. Fresh baked chocolate chip cookies. 18pp

Sliced Hoagie or Wrap Platter

Select 2 (add +2\$ for third choice)

Turkey and aged cheddar on wheat with pesto mayo
 Ham and swiss on herb ciabatta with honey Dijon
 Roast beef on white with horsey mayo
 Genoa Salami on Italian with jardinière and vinaigrette
 Grilled Portabella and roasted red pepper on tomato focaccia with olive tapenade

All hoagies are sliced 3" and include lettuce, tomato, shaved red onion and are served with fresh fried kettle style chips and French onion dip. 36dz

Grab and Go Lunch

Bull signature beef and barley soup, deli style wrapped sandwiches choice of two and Italian pasta salad 14pp

Boxed Lunches

Turkey and aged cheddar on wheat with pesto mayo
 Ham and swiss on herb ciabatta with honey Dijon
 Roast beef on white with horsey mayo
 Genoa Salami on Italian with jardinière and vinaigrette
 Grilled Portabella and roasted red pepper on tomato focaccia with olive tapenade

Served with fresh baked cookie, pasta salad and bag of chips 13pp

Deluxe: fresh baked cookie, pasta salad, fresh fruit salad, pickles and house made kettle chips 16pp

Soup and Salad

Choice of soup: Bull Signature beef barley, potato leek, tomato basil, beer cheese, mushroom, asparagus, chicken dumpling, and loaded baked potato.

Fresh Garden salad with green peppers, onion, tomatoes, cucumber, and shaved carrot. Loaded baked potato salad and Italian pasta salad. Served with warm rolls and butter 14pp
 2 soups 16pp

Add soup to existing buffet 5pp

Lunch Buffet
25-person minimum

Little Italy

Pan seared chicken saltimbocca with herb jus, pesto penne pasta with julienned peppers, tomatoes and fresh arugula. Italian panzanella salad of cucumbers, vine ripe tomatoes, red onion, and crusty Italian bread. Oven baked bread sticks. 23pp

Tailgater

Grilled brats, hamburgers and hotdogs. Lettuce tomato, onion, and pickle platter. Swiss, American and aged cheddar cheese. Loaded baked potato salad, Italian anti pasta salad, and sour kraut. Served with house fried kettle chips and French onion dip. Fresh baked chocolate chip cookies. 21pp

Backyard BBQ

Grilled smoked free-range chicken and apple wood smoked baby back ribs. Creamy coleslaw, roasted red potatoes, buttery corn on the cob, and watermelon. Warm apple cobbler 26pp

Bull Buffet

Sliced eye of round with rosemary au jus, whole roasted bone in pork loin with apple thyme reduction, and cedar planked salmon with mustard crème fraiche and herbs. Roasted red potatoes, honey glazed carrots and Italian house salad with herb vinaigrette. Fresh baked rolls 31pp

Action Stations

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Carved Prime Rib with rosemary au jus	14pp
Carved Turkey with turkey gravy	12pp
Honey ginger glazed Ham	12pp

All carving stations include horseradish cream, Honey Dijon, and black pepper mayo. Fresh parker house rolls and butter.

Pasta Station

Tomato Fondue, pesto and alfredo sauces. Chicken, house pulled Italian sausage. Farfalle and penne pasta. Onion, peppers, peas, mushrooms, spinach, zucchini and capers. Served with breadsticks 9pp

Events At



Plated Lunch Options

Sandwiches

All sandwiches served with lettuce tomato and shaved red onion. Choice of French fries, kettle chips or house salad.

Bull Burger

Choice angus patty topped with aged cheddar cheese and bacon 12

Grilled Organic Chicken Breast

Tomato, arugula, fresh mozzarella, basil mayo on toasted ciabatta 11

Steak Sandwich

Angus tenderloin blue cheese and black pepper aioli on toasted ciabatta 13

Salads

Chicken Caesar salad

Grilled organic chicken breast. Crisp romaine, shaved parmesan, cherry tomatoes, croutons and house made Caesar dressing. 11

Wedge Salad

Grilled chicken, bacon, tomato, egg, crouton, blue cheese 10

Steak Caprese Salad

Grilled angus tenderloin, fresh mozzarella, vine ripe tomatoes, basil vinaigrette 14

Entrees

All entrees to include small house salad and fresh baked rolls with butter

Coq Au Vin

Braised organic half chicken served over mashed potatoes, rainbow carrots and red wine chicken demi 22

Italian Chicken

Airline cut served with roasted Yukon gold potatoes and seared brussel sprouts. Lemon thyme chicken jus 20

Citrus Chicken

Grilled Chicken breast over mashed potatoes and steamed green beans. Orange thyme beurre blanc and grapefruit supremes 18

Grilled Salmon

Atlantic Farm raised salmon, grilled asparagus and bacon roasted fingerling potatoes. Lemon thyme beurre blanc 20

Pan Seared Scallops and Shrimp

With sautéed spinach and puree potatoes 24

Grilled Fillet Mignon

6oz choice angus fillet over whipped potatoes and sautéed green beans. Brandy peppercorn sauce. 26

White Marble Farms Pork Chop

8oz pan seared pork chop with apple cornbread stuffing and roasted mushrooms. Apple cider reduction 20

Events At



Passed Hors De Oeuvres

All prices based on per dozen

Hot

Ribeye Skewers Angus choice ribeye, chimichurri	36
Chicken Satays Hoisin peanut glaze	24
Bulgogi Meat Balls Kimchi, scallion, sesame seeds, Korean BBQ sauce	20
Crispy Shrimp Crispy fried shrimp, sweet and sour	38
Bacon Beignet House smoked bacon, fried crispy, beer cheese fondue	22
Taste of Sheboygan House made brats, sauerkraut, aged cheddar cheese, phyllo cup	26
Grilled Shrimp Skewers Sesame soy glaze	36
Pork belly sliders House BBQ, house made pickles	26
Beef Sliders Merkt's cheddar cheese, crispy onion rings	28
Smokey Chicken Wings Slow cooked with blue cheese	22
Wild Mushroom Quiche Wild mushrooms, truffle fonduta, Gran Cru Gruyere	24
Crab Cakes Lump crab, spicy mayo	36

Cold

Tuna Tartar Ahi tuna, soy sesame glaze, cilantro, avocado cream	32
Salmon Rillettes Smoked and poached salmon, chive, crostini	26
Tapenade Trio Traditional bruschetta, Olive tapenade, Caprese	22
Truffled Deviled eggs Truffle oil, Manchego cheese, chervil	24
Shrimp Cocktail U12 shrimp, rum cocktail sauce, Lemon	MKT price
Goat Cheese Mousse Grilled shaved asparagus, goat cheese mousse, crostini	24
Steak Tartar Tenderloin, capers, red onion	34
Chicken Rilette House made crepe, cranberry compote	26
Crab Salad Lump crab, blood orange mayo, brioche	32
Prosciutto & Asparagus Prosciutto, provolone, balsamic glaze	26
English Egg Salad Rye crostini, dill, cucumber	22
Pork Rillettes House crepes, apple compote	28

Events At



Platters

Prices based on a per person basis minimum 25ppl for platter

Fresh Seasonal Fruit	3
Cantaloupe, honeydew, pineapple, watermelon, fresh berries & grapes	
Cru di t'es	3
Carrots, celery, red peppers, cauliflower, broccoli, asparagus, green onion, blue cheese dip	
Domestic Cheese	4
Swiss, cheddar, provolone, Gouda, crostini, preserves, grapes, strawberries	
Wisconsin Craft Cheese	7
Three chef's choice Wisconsin artisanal cheeses, preserves crostini, fresh berries, grapes, candied pecans	
Charcuterie Board	6
Sopresatta, mortadella, prosciutto, stone ground mustard, pickles, crostini	
Grilled Veggies	6
Grilled zucchini, squash, red onion, red pepper, portabella, eggplant and balsamic reduction	
Antipasti	8
3 Wisconsin craft cheeses, 3 Charcuterie meats, sliced melon, roasted red peppers, balsamic mushrooms, crostini, pickles, candied pecans	

Spreads & Breads

Priced based on per person minimum 15 pp

Hummus	3
Chickpea, pita, olives	
Roasted Red Pepper Hummus	3
Chickpea, pita, olives	
Salmon Rilette	5
Salmon, lemon, crostini	
Spinach Artichoke	4
Spinach, artichoke, baguette	
Wild Mushroom	5
Boursin cheese, baguette	
Herbed Goat Cheese	4
Fine herbs, lemon, crostini	
Shredded Pork	6
Apple compote, Baguette	
Braised Chicken	5
Cranberry compote	
Bruschetta Trio	4
Olive Tapenade, Tomato, Capresse	
Chips & Dip	3
House kettle chips, caramelized onion dip	



Events At

Buffets

Little Italy

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Tailgater

Grilled brats, hamburgers and hotdogs. Lettuce tomato, onion, and pickle platter. Swiss, American and aged cheddar cheese. Loaded baked potato salad, Italian anti pasta salad, and sour kraut. Served with house fried kettle chips and French onion dip. Fresh baked chocolate chip cookies. 21pp

Backyard BBQ

Grilled smoked free-range chicken and apple wood smoked baby back ribs. Creamy coleslaw, roasted red potatoes, buttery corn on the cob, and watermelon. Warm apple cobbler 26pp

Bull Buffet

Sliced eye of round with rosemary au jus, whole roasted bone in pork loin with apple thyme reduction, and cedar planked salmon with mustard crème fraiche and herbs. Roasted red potatoes, honey glazed carrots and Italian house salad with herb vinaigrette. Fresh baked rolls 31pp

Hole In One

Sliced prime rib with rosemary au jus, grilled pork loin with caramelized garlic confit and Grilled marinated shrimp over angel hair pasta tossed with fresh tomatoes zucchini and roasted mushrooms. Roasted red potatoes, honey glazed carrots and Italian house salad with herb vinaigrette. Fresh baked rolls 35pp

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Carved Turkey with turkey gravy	12pp
Honey ginger glazed Ham	12pp

All carving stations include horseradish cream, Honey Dijon, and black pepper mayo. Fresh parker house rolls and butter.

Pasta Station

Tomato Fondue, pesto and alfredo sauces. Chicken, house pulled Italian sausage. Farfalle and penne pasta. Onion, peppers, peas, mushrooms, spinach, zucchini and capers. Served with breadsticks 9pp

Vegan and Vegetarian add on to Buffets

Wild Mushroom Ravioli	
Mushroom duxelles, parmesan, asparagus, brown butter	7pp

Vegetable Strudel

Filo wrapped zucchini and summer squash, blistered tomatoes, artichokes, arugula. Quinoa with red lentils and tomato fonduta	9pp
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Events At

Plated Dinners

All dinners include choice of salad and baked rolls.
Ask our sales associate about house made soup.

Salad

Italian House salad

Mix greens, shaved red onion, sliced cucumber red wine vinaigrette

Caesar

Crisp romaine, shaved parmesan, cherry tomatoes and house made Caesar dressing

Spinach Salad

Chopped egg, sliced mushrooms, red onion, bacon lardons, and warm bacon vinaigrette

Caprese Salad +2

Vine ripe tomatoes, fresh sliced mozzarella, aged balsamic basil vinaigrette and mix greens

Goat Cheese Salad +2

Fresh goat cheese, mix greens, door county cherry vinaigrette candied pecans and dried cherries

Apple Fennel Salad +2

Watercress, shaved fennel, thinly sliced apples, toasted walnuts and apple cider vinaigrette

Main Courses

Chicken

Coq Au Vin

Braised organic half chicken served over mashed potatoes, rainbow carrots and red wine chicken demi 26

Italian Chicken

Airline cut served with roasted Yukon gold potatoes and seared brussel sprouts. Lemon thyme chicken jus 25

Citrus Chicken

Grilled Chicken breast over mashed potatoes and steamed green beans. Orange thyme burre blanc and grapefruit supremes 21

Fish

Grilled Salmon

Atlantic Farm raised salmon, grilled asparagus and bacon roasted fingerling potatoes. Lemon thyme burre blanc 27

Pan Seared Scallops and Shrimp

With sautéed spinach and puree potatoes and lemon caper brown butter 36

Mahi Mahi

Pan seared Mahi Mahi, Roasted fingerling potatoes and sautéed green beans with herb caper sauce. 29

Meat

Grilled Fillet Mignon

8oz choice angus fillet over whipped potatoes and sautéed green beans. Bourbon Bacon sauce. 38

Braised Short Ribs

Slow cooked beef short ribs over whipped potatoes with oven roasted carrots and rich red wine demi. 27

Grilled New York Strip

12oz angus New York Strip steak with roasted red potatoes and grilled asparagus with béarnaise 29

White Marble Farms Pork Chop

8oz pan seared pork chop with apple cornbread stuffing and roasted mushrooms. Apple cider reduction 25

Duets

Ask your sales associate for custom duets for your event.

6oz Fillet and Salmon

Pan seared Atlantic farm raised salmon, sautéed spinach, pureed potatoes and béarnaise. 35

6oz Fillet and Scallops

3 Seared u12 scallops over spinach and pureed potatoes with rich and buttery béarnaise. 37

6oz Fillet and Shrimp

4 grilled garlic scampi served with 6oz choice angus fillet over mashed potatoes and spinach with sauce béarnaise 34

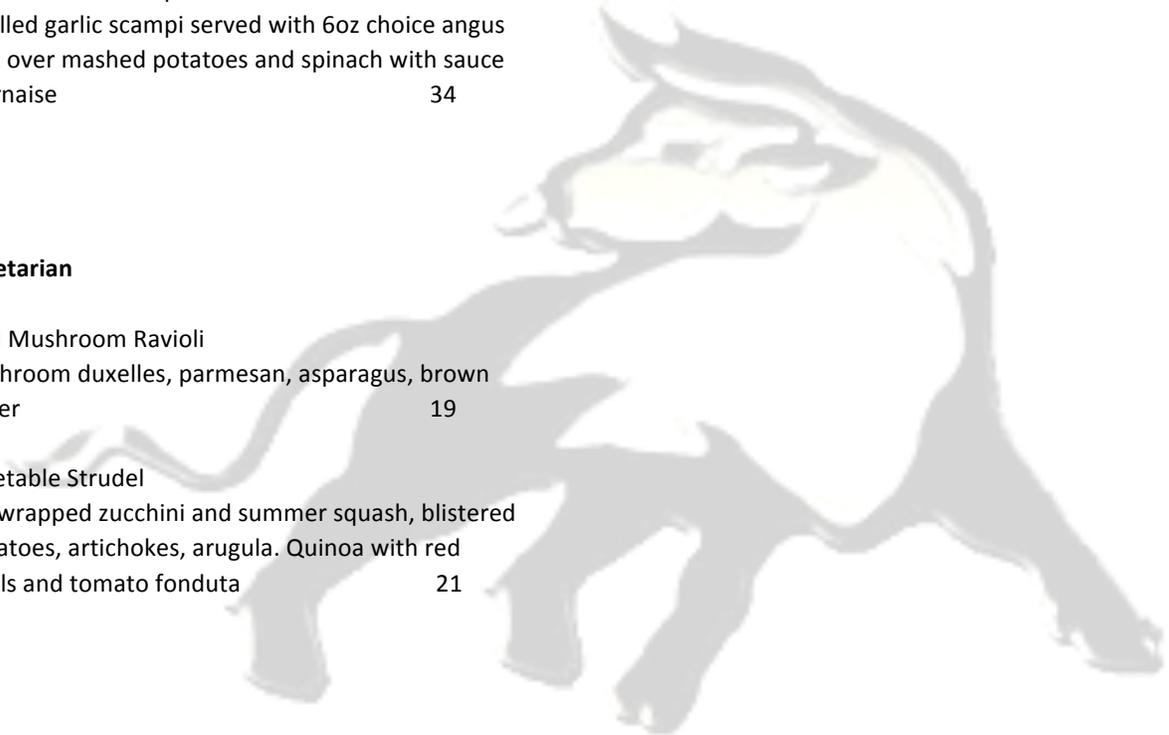
Vegetarian

Wild Mushroom Ravioli

Mushroom duxelles, parmesan, asparagus, brown butter 19

Vegetable Strudel

Filo wrapped zucchini and summer squash, blistered tomatoes, artichokes, arugula. Quinoa with red lentils and tomato fonduta 21





Events At

Late Night

Frites	
Garlic aioli, ketchup	3pp
Short Rib Taco	
Pulled short rib, Pico di Gallo,	22dz
Mini Sliders	
Angus beef sliders, Merkt's cheddar cheese, crispy onion rings, pickle	20dz
Mini Croque Monsuirs	
Ham and cheese with swiss	17dz
Confit Chicken Wings	
House BBQ or Spicy	22dz

Pizza

Cheese	14ea
Pepperoni	16ea
Sausage	16ea
Veggie	16ea

Late Night Buffet-Available after 8pm

Pricing is based on per person 30p minimum

Taco Bar
Pulled chicken, salsa, guacamole, black olives, lettuce, tomatoes, cheddar cheese, flour tortillas. 7pp

Burger Bar
Grilled hamburgers, brioche buns, onion, lettuce, tomatoes, swiss, American, cheddar. Mustard and ketchup. House made chips. 9pp

Spreads and Breads
Hummus, spinach and artichoke, and beer cheese fondue. Grilled crostini, pita and nacho chips. 7pp



Events At



Breaks

Sweet and Salty
Kettle Chips, Gardettos, Chocolate brownies,
assorted fresh baked cookies 7pp

Heart Conscious
Whole fruit, granola bars, yogurt parfaits 6pp

Snack Time
Pretzels, kettle corn, house made chips and onion
dip, Gardettos 7pp

Sweet Tooth
Assorted house made cookies, smores brownies,
bourbon pecan bars, lemon bars 8pp

Candy Shop
Strawberry Twizzlers, saltwater taffy, Skittles,
Swedish Fish, Jolly Ranchers, Hershey Kisses, Peanut
M&M's 11pp

Plated Desserts

Seasonal Cobbler	9
Flourless Chocolate Cake	9
NY style Cheese Cake	9
Tiramisu	9

Miniature Desserts and Bars

Prices based by the dozen

Smores Brownies	24
Carrot Cakes	27
Flourless Chocolate Cakes	32
Assorted Cookies	18
NY style Cheese Cake	29
Pecan Bars	24
Lemon Bars	22





Events At

Hosted Bar Packages

Packages Include: Selected Liquor Level,
House Wine Selection, Tap Beer and Soft Drinks

Per Person Hourly Charge

	House	Call	Premium
One Hour	13	15	17
Two Hours	19	22	25
Three Hours	25	28	33
Four Hours	30	35	40

Consumption Bar

	House	Call	Premium
Liquor	5	6	
	Dom	Craft	
Beer	4	5	
	House	Premium	
Wine	6	9	

Wines by the Bottle

House Pours	25
Champagne	25

Half-Barrels of Beer

Domestic	275
Import	375
Craft Barrels	Market

House Package

Liquor	Beer	Wine
Vodka	Budweiser	Chardonnay
Gin	Bud Light	Sauv Blanc
Rum	Miller Light	Moscato
Bourbon	Coors Light	Pinot Gris
Whisky		Riesling
Tequila		Pinot Noir
Scotch		Malbec
		Merlot
		Shiraz
		Cabernet Sauv
		White Zinfandel

Call Liquor

Includes House Brand

Vodka

Absolute, Sky, Titos

Gin

Beefeater, Tanqueray

Rum

Captain Morgan, Bacardi

Bourbon

Jim Beam

Whisky

Jack Daniels, Seagram's 7

Tequila

Jose Cuervo

Scotch

Dewers, Johnnie Walker Red

Premium Liquor

Includes House and Call Brands

Vodka

Grey Goose, Kettle One

Gin

Bombay Sapphire, Hendricks

Rum

Captain Morgan, Meyers Dark

Bourbon

Knob Creek, Makers Mark

Whisky

Crown Royal, Tin Cup

Tequila

Patron Silver

Scotch

Johnnie Walker Black, Chivas Regal

Call Beer

Includes House Brand

Spotted Cow, Stella Artois,

Capitol Amber, Corona

Premium Beer

Includes House and Call Beer

New Belgium Fat Tire, Founder's Porter, Ale Asylum

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