



## 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 11pp

##### 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 14pp

#### Grab and Go

##### Croissants & Fruit

Fresh baked croissants with scrambled eggs sausage or ham and aged white cheddar cheese. Fresh fruit cups 11pp

##### Healthy Side

Egg white breakfast burritos with avocado tomato and cheddar cheese. Yogurt berry parfait with in house made granola 14pp

#### 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	20pp
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	13pp
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### Beverage Packages

Prices one per person

Coffee	2
Tazo Tea	3
Soda/Juice	3
Mimosa	6
Bloody Marry	7

# Events At



## 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 16pp

#### 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. 20pp

#### Sliced Hoagie or Wrap Platter

#### Select 2

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. 48dz

#### Grab and Go Lunch

Bull signature beef and barley soup, deli style wrapped sandwiches choice of two and Italian pasta salad 17pp

## 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 15pp

Deluxe: fresh baked cookie, pasta salad, fresh fruit salad, pickles and house made kettle chips 18pp

## 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 16pp  
2 soups 18pp

Add soup to existing buffet 5pp

# Events At



## Lunch Buffet (Available 4:00 PM or Earlier) 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. 24pp

### 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. 18pp

### 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 28pp

### 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

## Lunch Action Stations

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.

Carved Prime Rib with rosemary au jus	16pp
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-Add On to Existing Buffet

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 11pp



## Events At

### Plated Lunch Options (Available 4:00 PM or Earlier)

#### 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 14

#### Grilled Organic Chicken Breast

Tomato, arugula, fresh mozzarella, basil mayo on toasted ciabatta 13

#### Steak Sandwich

Angus tenderloin blue cheese and black pepper aioli on toasted ciabatta 16

#### Salads

#### Chicken Caesar salad

Grilled organic chicken breast. Crisp romaine, shaved parmesan, cherry tomatoes, croutons and house made Caesar dressing. 13

#### Wedge Salad

Grilled chicken, bacon, tomato, egg, crouton, blue cheese 12

#### Steak Caprese Salad

Grilled angus tenderloin, fresh mozzarella, vine ripe tomatoes, basil vinaigrette 15

#### 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 25

#### Italian Chicken

Airline cut served with roasted Yukon gold potatoes and seared brussel sprouts. Lemon thyme chicken jus 23

#### Citrus Chicken

Grilled Chicken breast over mashed potatoes and steamed green beans. Orange thyme beurre blanc and grapefruit supremes 20

#### Grilled Salmon

Atlantic Farm raised salmon, grilled asparagus and bacon roasted fingerling potatoes. Lemon thyme beurre blanc 25

#### Pan Seared Scallops and Shrimp

With sautéed spinach and puree potatoes 27

#### Grilled Fillet Mignon

6oz choice angus fillet over whipped potatoes and sautéed green beans. Brandy peppercorn sauce. 28

#### White Marble Farms Pork Chop

8oz pan seared pork chop with apple cornbread stuffing and roasted mushrooms. Apple cider reduction 23

## Events At



### Passed Hors De Oeuvres

All prices based on per dozen

#### Hot

Ribeye Skewers Angus choice ribeye, chimichurri	48
Chicken Satays Hoisin peanut glaze	36
Bulgogi Meat Balls Kimchi, scallion, sesame seeds, Korean BBQ sauce	36
Crispy Shrimp Crispy fried shrimp, sweet and sour	42
Bacon Beignet House smoked bacon, fried crispy, beer cheese fondue	38
Taste of Sheboygan House made brats, sauerkraut, aged cheddar cheese, phyllo cup	36
Grilled Shrimp Skewers Sesame soy glaze	46
Pork belly sliders House BBQ, house made pickles	38
Beef Sliders Merkt's cheddar cheese, crispy onion rings	36
Smokey Chicken Wings Slow cooked with blue cheese	38
Wild Mushroom Quiche Wild mushrooms, truffle fonduta, Gran Cru Gruyere	36
Crab Cakes Lump crab, spicy mayo	42

#### Cold

Tuna Tartar Ahi tuna, soy sesame glaze, cilantro, avocado cream	42
Salmon Rillettes Smoked and poached salmon, chive, crostini	40
Tapenade Trio Traditional bruschetta, Olive tapenade, Caprese	36
Truffled Deviled eggs Truffle oil, Manchego cheese, chervil	30
Shrimp Cocktail U12 shrimp, rum cocktail sauce, Lemon	MKT price
Goat Cheese Mousse Grilled shaved asparagus, goat cheese mousse, crostini	30
Steak Tartar Tenderloin, capers, red onion	42
Chicken Rilette House made crepe, cranberry compote	36
Crab Salad Lump crab, blood orange mayo, brioche	42
Prosciutto & Asparagus Prosciutto, provolone, balsamic glaze	34
English Egg Salad Rye crostini, dill, cucumber	30
Pork Rillettes House crepes, apple compote	36

## Events At



### Platters

Prices based on a per platter basis  
(Serves 12-15 per platter)

Fresh Seasonal Fruit	45
Cantaloupe, honeydew, pineapple, watermelon, fresh berries & grapes	
Cru di t'es	55
Carrots, celery, red peppers, cauliflower, broccoli, asparagus, green onion, blue cheese dip	
Domestic Cheese	70
Swiss, cheddar, provolone, Gouda, crostini, preserves, grapes, strawberries	
Wisconsin Craft Cheese	80
Three chef's choice Wisconsin artisanal cheeses, preserves crostini, fresh berries, grapes, candied pecans	
Charcuterie Board	90
Sopresatta, mortadella, prosciutto, stone ground mustard, pickles, crostini	
Grilled Veggies	65
Grilled zucchini, squash, red onion, red pepper, portabella, eggplant and balsamic reduction	
Antipasti	110
3 Wisconsin craft cheeses, 3 Charcuterie meats, sliced melon, roasted red peppers, balsamic mushrooms, crostini, pickles, candied pecans	

### Spreads & Breads

Priced based on per platter  
(Serves 12-15 per platter)

Hummus	48
Chickpea, pita, olives	
Roasted Red Pepper Hummus	55
Chickpea, pita, olives	
Salmon Rilette	95
Salmon, lemon, crostini	
Spinach Artichoke	75
Spinach, artichoke, baguette	
Wild Mushroom	75
Boursin cheese, baguette	
Herbed Goat Cheese	75
Fine herbs, lemon, crostini	
Shredded Pork	80
Apple compote, Baguette	
Braised Chicken	80
Cranberry compote	
Bruschetta Trio	75
Olive Tapenade, Tomato, Capresse	
Chips & Dip	50
House kettle chips, caramelized onion dip	

## Events At



### Dinner Buffets (Served After 4:00 PM)

#### 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. 28pp

#### 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. 22pp

#### 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 30pp

#### 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 33pp

#### 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 42pp

### Dinner Action Stations

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.

Carved Prime Rib with rosemary au jus	17pp
Carved Turkey with turkey gravy	13pp
Honey ginger glazed Ham	13pp

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

#### *Pasta Station- Add On to Buffet*

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 12pp

#### *Vegan and Vegetarian add on to Buffet*

Wild Mushroom Ravioli	
Mushroom duxelles, parmesan, asparagus, brown butter	12pp

#### Vegetable Strudel

Filo wrapped zucchini and summer squash, blistered tomatoes, artichokes, arugula. Quinoa with red lentils and tomato fonduta	12pp
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## Events At

### Plated Dinners

All dinners include Italian house 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 (Includes One Dressing Choice).

#### Caesar +2

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

#### Spinach Salad+3

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

#### Caprese Salad +3

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

#### Goat Cheese Salad +4

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

#### Apple Fennel Salad +3

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 29

##### Italian Chicken

Airline cut served with roasted Yukon gold potatoes and seared brussel sprouts. Lemon thyme chicken jus 27

#### Citrus Chicken

Grilled Chicken breast over mashed potatoes and steamed green beans. Orange thyme burre blanc and grapefruit supremes 24

#### Fish

##### Grilled Salmon

Atlantic Farm raised salmon, grilled asparagus and bacon roasted fingerling potatoes. Lemon thyme burre blanc 28

##### 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. 30

#### 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. 31

##### Grilled New York Strip

12oz angus New York Strip steak with roasted red potatoes and grilled asparagus with béarnaise 36

##### White Marble Farms Pork Chop

8oz pan seared pork chop with apple cornbread stuffing and roasted mushrooms. Apple cider reduction 28



## Events At



### 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. 44

#### 6oz Fillet and Scallops

3 Seared u12 scallops over spinach and pureed potatoes with rich and buttery béarnaise. 42

#### 6oz Fillet and Shrimp

4 grilled garlic scampi served with 6oz choice angus fillet over mashed potatoes and spinach with sauce béarnaise 42

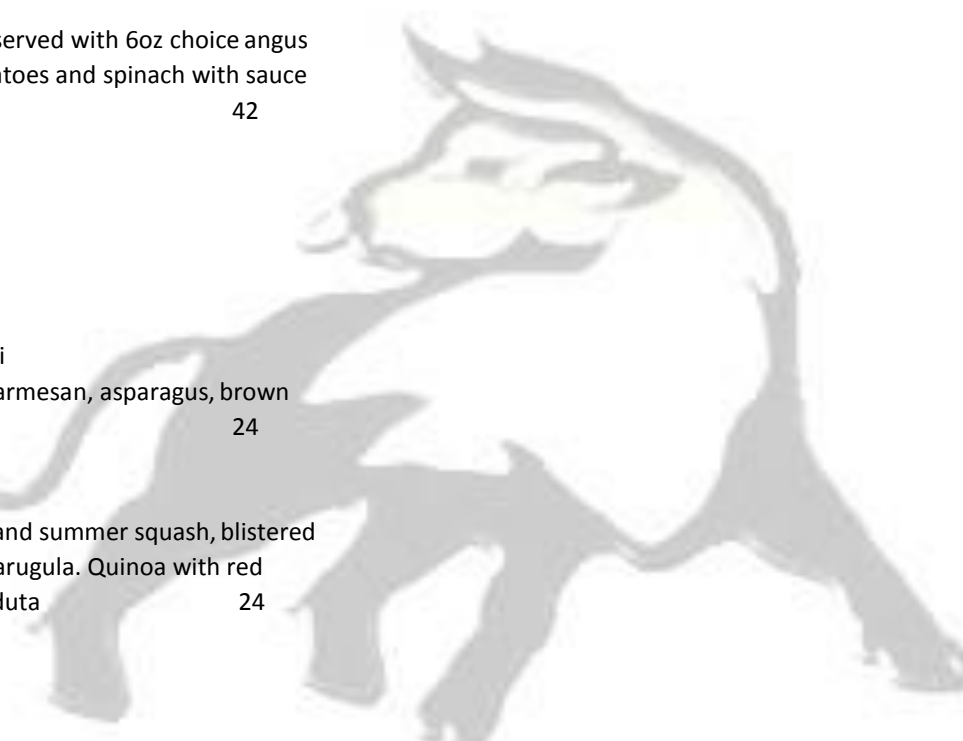
### Vegetarian

#### Wild Mushroom Ravioli

Mushroom duxelles, parmesan, asparagus, brown butter 24

#### Vegetable Strudel

Filo wrapped zucchini and summer squash, blistered tomatoes, artichokes, arugula. Quinoa with red lentils and tomato fonduta 24



# Events At



## Late Night

Frites	
Garlic aioli, ketchup	5pp
Short Rib Taco	
Pulled short rib, Pico di Gallo,	36dz
Mini Sliders	
Angus beef sliders, Merkt's cheddar cheese, crispy onion rings, pickle	36dz
Mini Croque Monsieurs	
Ham and cheese with swiss	36dz
Confit Chicken Wings	
House BBQ or Spicy	38dz

## Pizza

Cheese	18ea
Pepperoni	20ea
Sausage	20ea
Veggie	20ea

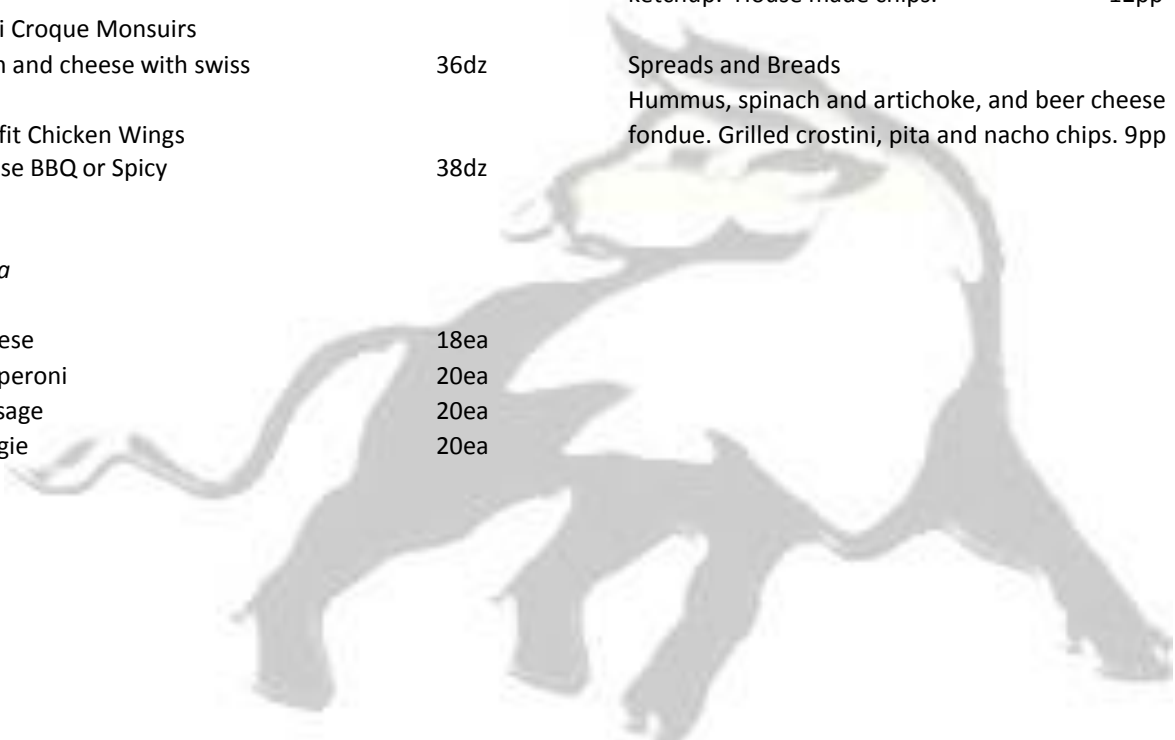
## Late Night Buffet-Available after 8pm

Pricing is based on per person 30p minimum

**Taco Bar**  
 Pulled chicken, salsa, guacamole, black olives, lettuce, tomatoes, cheddar cheese, flour tortillas. 12pp

**Burger Bar**  
 Grilled hamburgers, brioche buns, onion, lettuce, tomatoes, swiss, American, cheddar. Mustard and ketchup. House made chips. 12pp

**Spreads and Breads**  
 Hummus, spinach and artichoke, and beer cheese fondue. Grilled crostini, pita and nacho chips. 9pp



# Events At



## Breaks

Sweet and Salty  
Kettle Chips, Gardettos, Chocolate brownies,  
assorted fresh baked cookies 8pp

Heart Conscious  
Whole fruit, granola bars, yogurt parfaits 8pp

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 per dozen

Smares Brownies 36  
Carrot Cakes 36  
Flourless Chocolate Cakes 48  
Assorted Cookies 30  
NY style Cheese Cake 48  
Pecan Bars 36  
Lemon Bars 36





## 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	15	17	19
Two Hours	21	24	27
Three Hours	27	30	35
Four Hours	32	37	42

### Consumption Bar

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

### Wines by the Bottle

House Pours	28
Champagne	26

### Half-Barrels of Beer

Domestic	300
Import	400
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

Hopalicious