



PARTY DECK *Menu*





ORDERING PROCEDURE



- Please note the number of trays requested for the à la carte menu and the number of people in your party for the meal package.
- If ordering a beverage package, please contact Deb Oaks and put a credit card on record, or fill out the form at the end of this booklet.

To place your Party Deck order and/or customize a menu, please reach out to:

Deb Oaks (920) 610-5759 or doaks@venuworks.com

Robert Vela at (920) 610-5862 or rvela@venuworks.com

COLD HORS D'OEUVRES MENU

Items listed are à la carte. Pick and choose what you would like for your personalized party experience! Final guarantee due 10 days prior to event date.



Fruit Bowl

Seasonal fruits, such as cantaloupe and honeydew melons, strawberries, red and green grapes. Served with a yogurt dip.
Serves 25; \$90



Veggie Tray

Fresh seasonal vegetables, such as broccoli, cauliflower, carrots, celery and grape tomatoes. Served with ranch dip.
Serves 25; \$90



Finger Sandwiches

Turkey & swiss, ham & swiss and beef & cheddar served with lettuce, tomato and onions on French baguette roll. Condiments on the side.
Serves 25; \$110



Meats & Cheeses

An array of cubed cheeses and sliced cured meats served with an assortment of crackers.
Serves 25; \$120



Charcuterie Board

Assorted sliced cured meats and cheeses, complimented with fruits, olives and peppers. Served with crackers and toasted baguettes.
Serves 30; \$250



Shrimp Cocktail

Fresh jumbo tail-on shrimp cooked and chilled to perfection. Served with lemons and signature cocktail sauce.
Approximately 100 pieces; \$275

Please Note: Due to food safety and liability issues, all food prepared onsite may not leave premises.



HOT HORS D'OEUVRES MENU

Items listed are a la carte. Pick and choose what you would like for your personalized party experience! Final guarantee due 10 days prior to event date.



Loaded Nacho Bar

Nacho chips served with homemade spinach artichoke dip, taco meat and queso cheese. Toppings include lettuce, tomatoes, onions, jalapeno peppers and black olives.

Serves 25; \$125



Bacon Cheeseburger Sliders

Fresh ground Angus beef sliders topped with bacon and cheddar cheese on a mini brioche bun. Served with a bowl of fresh fried chips.

25 pieces; \$135



Mini BBQ Pulled Pork Sandwiches

BBQ pulled pork sandwiches on a mini brioche bun. Served with fresh homemade coleslaw, sliced pickles and a bowl of fresh fried chips.

25 pieces; \$175



Fajita Bar

Marinated steak and chicken sauteed in fresh red and green peppers and onions. Served with 6" tortilla shells, shredded lettuce, tomatoes, onions and sour cream.

Serves 25; \$225



Pretzel Sticks Platter

8" Bavarian braided pretzel sticks served with choice of queso cheese or our signature beer cheese dipping sauce.

25 pieces; \$90



Chicken Wings

Jumbo drumlets and wings tossed in your choice of sauce (BBQ, hot, mild, ghost pepper or sweet teriyaki). Served with celery sticks and choice of ranch or blue cheese dressing on the side.

80 pieces; \$165



Bacon-Wrapped BBQ Shrimp

Jumbo shrimp wrapped in smoked bacon and lightly coated with our own signature bourbon BBQ sauce.

50 pieces; \$175



Chicken Tenders

Light breading covering juicy chicken cooked to crispy perfection. Served with honey mustard and barbeque dipping sauces.

80 pieces; \$145



16" Pizza

Delicious signature pizza with choice of single topping: cheese, pepperoni or sausage

8-16 slices (cut to request): \$27 per pizza



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DESSERT MENU

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Cookie & Brownie Tray

Fresh-baked chocolate chip, M&M, oatmeal raisin and macadamia nut cookies, coupled with iced chocolate brownies.

40 pieces; \$85



Dessert Bars

An assortment of Oreo dream bars, caramel apple grannies, lemon-berry jazz bars and marble cheese truffle bars.

48 pieces; \$110



'The Father's Table' Cheesecake Array

Seven cheesecakes, as follow: New York, blueberry swirl, chocolate, raspberry white chocolate, brownie swirl, strawberry swirl and turtle.

28 pieces; \$135



Strawberry Shortcake Platter

Three layers of vanilla shortcake, whipped cream and fresh strawberry preserves topped fresh sliced strawberries.

32 pieces; \$150



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MEAL & BEVERAGE PACKAGES

Items listed as all-inclusive options. Final guarantee due 10 days prior to event date.



The Snack Pack

Bottomless bowl of popcorn with signature flavors, endless basket of assorted chips, meat & cheese and fresh veggie tray served with assorted crackers.

\$17.95 per person
(minimum order for 25)



Fajita Bar

Marinated steak or chicken sauteed in fresh red and green peppers and onions, served with 6" soft tortilla shells, hard taco shells, shredded lettuce, tomatoes, onions, sour cream and salsa.

Accompanied by Spanish rice, refried beans and churros.

\$24.95 per person
(minimum order of 25)



Taco Bar

Seasoned taco meat (add chicken for \$2 per person), served with 6" soft tortilla shells, hard taco shells, shredded lettuce, tomatoes, onions, sour cream and salsa. Accompanied by Spanish rice, refried beans and churros.

\$24.95 per person
(minimum order of 25)



The Stadium Platter

Wisconsin beer brats with sauteed onions, standard-sized cheeseburger and bacon cheeseburger sliders, served with crispy parmesan fries, assorted bag chips, baked beans and macaroni pasta salad.

\$27.95 per person
(minimum order of 25)

Custom menus available! Please contact Deb Oaks or Robert Vela to discuss.



Beverage Packages

Individual Drink Tickets

Non-Alcoholic - **\$5 each**

Alcoholic (20-oz. domestic beer or rail drinks) - **\$8 each**

Note: Tickets good only for date issue; no refunds on unused tickets.

Open Bar

Billed at the end of the night. Must have credit card on file.

All bar use incurs \$175 bar set-up fee. A 20% gratuity added to all bar services.





CREDIT CARD AUTHORIZATION

ACCOUNT:

CONTACT: _____

EMAIL: _____

Phone Number: _____

PHONE:

Credit Card Type:

Name on Credit Card:

Credit Card Number:

Security Code:

Expiration Date:

Credit Card Billing Address:

By signing below, I authorize the use of this card for any outstanding balances to account

Cardholder's Signature:

