



A LA CARTE CATERING PRICING

PLEASE NOTE: when ordering a la carte, leftovers are allowed to be boxed up. Orders are due 14 days before event date. Pre-payment required for parties over 50ppl.

APPETIZERS

by the pan • feeds 15pp/30pp

CHEESE & CRACKER TRAY \$95 // \$135
without meat // with meat; feeds 30ppl

CHARCUTERIE \$200 // \$450
chef's choice of (3) dried meats or sausage and (3) fine cheeses
with seasonal accompaniments; feeds 50ppl // feeds 100ppl

VEGETABLE TRAY \$50 // \$90 GF
an assortment of fresh vegetables, housemade ranch

CAPRESE SKEWERS \$50 // \$90 GF
cherry tomato, fresh mozzarella, basil, drizzled with olive oil
and balsamic-honey reduction

SPINACH ARTICHOKE DIP \$60 // \$110 GF
spinach, artichoke, cream cheese, fresh corn tortilla chips

STUFFED MUSHROOMS \$85 // \$160
chorizo sausage or vegetable parm ragu

MEATBALLS \$60 // \$110
bbq, marinara, or scotch ale-braised swedish meatballs

BUFFALO WING DIP \$60 // \$110 GF
served with fresh corn tortilla chips

POTATO PIEROGIS \$75 // \$135
sauteed onions, served with sour cream

BONELESS WINGS \$75 // \$140
buffalo, BBQ, garlic parm, or country sweet

BONE-IN WINGS \$110 // \$200 GF
buffalo, BBQ, garlic parm, or country sweet

SEASONAL FRUIT TRAY \$150 GF
served with yogurt dip; feeds 30ppl

SHRIMP PLATTER \$MKT GF
served with cocktail sauce; feeds 30ppl

ENTREES

by the pan • feeds 15pp/30pp

ROAST BEEF \$90 // \$170 GF
served with au jus

CHICKEN FRENCH \$90 // \$170

HERB ROASTED CHICKEN \$90 // \$170 GF

SPICED RUB PORK LOIN \$90 // \$170 GF
with fuji apples

PORK SCHNITZEL \$90 // \$170
citrus butter or mushroom gravy

**SWAN MARKET SMOKED
BRATWURST OR KNOCKWURST \$90 // \$170 GF**
served with peppers & onions or sauerkraut

BBQ PORK RIBS \$120 // \$200 GF

GRILLED BBQ CHICKEN \$90 // \$170 GF

BBQ PORK \$90 // \$170 GF

BBQ BEEF BRISKET \$120 // \$200 GF

JERK CHICKEN \$90 // \$170 GF

STEAK TIPS IN MARSALA \$120 // \$200

A LA CARTE CATERING PRICING

SALADS & SIDES

by the pan · feeds 15pp/30pp

SALADS \$2.50 PER PERSON

| | |
|---------------------|--------------------|
| Garden Salad | Pasta Salad |
| Caesar Salad | Macaroni Salad |
| Cucumber Dill Salad | Dijon Potato Salad |

BREADS \$1 PER PERSON

BAKED PASTA WITH CHEESE \$80 // \$150
with meatballs \$130 // \$225

MAC + CHEESE \$80 // \$150

SALT POTATOES \$70 // \$130 GF

ROASTED POTATOES \$70 // \$130 GF

GERMAN POTATO SALAD \$70 // \$130 GF

AU GRATIN POTATOES \$70 // \$130 GF

MASHED POTATOES \$70 // \$130 GF
with bacon, cheddar cheese, sour cream, scallions; \$90 // \$150

SEASONAL HOT VEGETABLE \$70 // \$130 GF

BRAISED RED CABBAGE \$70 // \$130 GF

STREET CORN \$70 // \$130 GF

SAUERKRAUT \$70 // \$130 GF

GREEN BEAN CASSEROLE \$70 // \$130 GF

CHEESY BROCCOLI \$70 // \$130 GF

CHEESY CAULIFLOWER \$70 // \$130 GF

GREENS & BEANS \$70 // \$130 GF
with sausage \$90 // \$150

SANDWICH LUNCH BOX

\$12 PER PERSON

includes full 6" sandwich or wrap, chips, and (1) cookie

SANDWICH/WRAP OPTIONS:

| | |
|------------|---------------|
| Turkey | Tuna Salad |
| Ham | Beef & Blue |
| Roast Beef | Chicken Salad |
| Veggie | |

all served with appropriate cheeses

SANDWICH/WRAP TRAY

\$55 · serves 8-10ppl

assorted tray of 4" sandwiches or wraps, condiments served on the side

DESSERTS

COOKIE & BROWNIE TRAY \$75 per tray
feeds 35 ppl

SEASONAL FRUIT COBBLER \$5.50pp

STRAWBERRY SHORTCAKE \$5.50pp

NEW YORK CHEESECAKE \$5.50pp

PEANUT BUTTER PIE \$5.50pp



BUFFET PACKAGE PRICING

Buffet packages are priced per person and require a 25 person minimum. Buffet leftovers cannot be boxed to take home. Customizations are available for all buffet packages including:

- Additional entrees \$4 per person
- Coffee, tea, or soda \$3 per person
- Alcohol/bar packages *talk to events manager about pricing
- Gluten free, vegetarian, and vegan substitutions where available

| BUFFET | PRICE | RECOMMENDED ADD-ONS |
|---------------------------------|-----------------|---|
| CLASSIC BUFFET | \$25 PER PERSON | Champagne or Cider Toast \$4 per person |
| CLASSIC BREAKFAST BUFFET | \$25 PER PERSON | Mimosa Pitcher \$30 Bloody Mary Pitcher \$30 Wine Punch Bowl \$100 Champagne or Cider Toast \$4 per person |
| GERMAN BUFFET | \$25 PER PERSON | Potato Cheddar Pierogi Appetizer \$75 // \$135 per pan |
| SOUTHERN STYLE BUFFET | \$28 PER PERSON | Caesar Salad \$2.50 per person |
| PLATE BAR | \$20 PER PERSON | Buffalo Wing Dip Appetizer \$60 // \$110 per pan |
| TACO BAR | \$20 PER PERSON | Margarita Pitcher \$45 |



BUFFET PACKAGES

ALL BUFFETS 25 PERSON MINIMUM
leftovers cannot be boxed

CLASSIC BUFFET \$25PP

CHOICE OF ONE:

ROAST BEEF GF
with au jus

CHICKEN FRENCH

HERB ROASTED CHICKEN GF

CHICKEN PARM

SPICED RUB PORK LOIN GF
with fuji apples

SERVED WITH:

GARDEN SALAD OR CAESAR SALAD
GF

BAKED PASTA WITH CHEESE

SALT POTATOES GF

ROLLS + BUTTER

GERMAN BUFFET \$25PP

CHOICE OF ONE:

PORK OR CHICKEN SCHNITZEL
schwartzwald or mushroom gravy

**SWAN MARKET BRATWURST OR
KNOCKWURST**
served with peppers & onions or sauerkraut

PORK LOIN GF
cider-brined with roasted fuji apples

BEEF TIPS
with mushroom gravy

SERVED WITH:

**CUCUMBER DILL SALAD OR
GARDEN SALAD** GF

BRAISED RED CABBAGE GF

GERMAN POTATO SALAD GF

PUMPERNICKEL + RYE BREADS

BUFFETS CAN BE CUSTOMIZED FOR AN ADDITIONAL CHARGE

BUFFET PACKAGES

PLATE BAR \$20PP

CHOICE OF TWO:

**CERTIFIED ANGUS BEEF
BURGERS** *GF*

SWAN MARKET KNOCKWURST *GF*

HOUSE SMOKED PULLED PORK *GF*
with BBQ sauce

BUFFALO CHICKEN BREAST *GF*

SERVED WITH:

MEAT HOT SAUCE *GF*

MAC SALAD

FRIED POTATOES

DICED RED ONION

ROLLS + BUTTER

SOUTHERN STYLE \$28PP

CHOICE OF TWO:

GRILLED BBQ CHICKEN *GF*

BBQ PORK *GF*

HOUSE BEEF BRISKET *GF*

BBQ RIBS *GF*

SERVED WITH:

PUB MAC + CHEESE

CAST IRON CORNBREAD

CHOICE OF TWO:

SALT POTATOES *GF*

SOUTHWEST POTATO SALAD *GF*

STREET CORN *GF*

HOT SEASONAL VEGETABLE *GF*

LOADED MASHED POTATO

BUFFETS CAN BE CUSTOMIZED FOR AN ADDITIONAL CHARGE

BUFFET PACKAGES

TACO BAR \$20PP

CHOICE OF TWO:

BRISKET GF

PORK GF

GROUND BEEF GF

CHILI LIME CHICKEN GF

**Ask about vegetarian options*

SERVED WITH:

FLOUR TORTILLAS

**corn tortillas available upon request*

CHIPS & SALSA

RICE & BEANS

GUACAMOLE

CHEESE

LETTUCE

SOUR CREAM

CLASSIC BREAKFAST \$25PP

BACON OR SAUSAGE

EGG STRATA

spanish chorizo, cheddar jack cheese, caramelized onions

**vegetarian available upon request*

MAPLE FRIED CHICKEN OVER GRITS

FRENCH TOAST

ROASTED POTATOES

PASTRIES & MUFFINS

FRUIT SALAD

ADD-ONS:

PITCHER MIMOSAS

PITCHER BLOODY MARYS

WINE PUNCH BOWL

SODA

CHAMPAGNE TOAST

CIDER TOAST

BUFFETS CAN BE CUSTOMIZED FOR AN ADDITIONAL CHARGE