



THE RAFTERS

RESTAURANT • CATERING • EVENTS



*From
Simple...*

*to
...Simply Elegant*

2023 MENU

Appetizers

*Appetizers are priced per person

Steak Bites with Bleu Cheese

Sliced filet on a toasted crostini garnished with Bleu cheese and Bourbon Jam

Prosciutto Wrapped Asparagus

Asparagus wrapped in crispy Prosciutto

Bacon Wrapped Shrimp

Jumbo shrimp wrapped in Apple-wood smoked bacon

Pork Dumpling

House made pork dumplings garnished with a Cognac hoisin sauce

5 Spice Sticky Wings

Bone-in chicken wings coated with Chinese 5 spice and finished with hoisin glaze

Chicken & Waffles

Crispy fried Chicken served on a waffle drizzled with Maple Syrup

Bruschetta

Tomatoes with fresh basil and mozzarella cheese on a toasted crostini with balsamic glaze

Candied Dates

Candied bacon-wrapped and feta stuffed dates

Share Table

Charcuterie Cheese Board (Serves approximately 50 people)

Assorted locally sourced cheese with dried fruit, grapes, almonds, and cured meats.
Served with assorted crackers

Mini Cheese Board (Serves approximately 25 people)

Mild Wisconsin Cheddar and Muenster with salami. Served with assorted crackers

Sweet & Salty Board - (Serves approximately 50 people) **Great late-night snack!**

Sweets: Peanut M&Ms, licorice, chocolate covered pretzels, and gummy bears.

Salty: Homemade potato chips, popcorn, & Cheez-its

Cheese to top it off: Mild Wisconsin Cheddar and Muenster, and assorted crackers

Fruit Board (Serves approximately 25 people)

Assorted fresh fruit served with our classic raspberry dip.

(Seasonal: late spring, summer, and early fall)

Crudites (Serves approximately 25 people)

Assorted fresh vegetables served with a homemade vegetable dip

Dips

* Minimum 25 people

Crab Rangoon Dip

Served with toasted wonton strips

Spinach & Artichoke Dip

Served with toasted pita points

Creamy Hummus

Roasted red pepper hummus. Served with toasted crostini with balsamic glaze

Main Course:

All meals include a choice of 1 salad, up to 3 different entrée selections and a choice of 2 sides.

Salads

Includes artisan rolls and whipped butter or
Homemade corn bread and honey butter

Summer Salad

Spring mix with strawberries, toasted walnuts and goat cheese. Pairs best with our Apple Vinaigrette

Signature Salad

Spinach blend with cucumber, onion, tomatoes, and bacon. Pairs best with our Bourbon Vinaigrette

Supper Club Salad

Iceberg & Romain lettuce blend with tomatoes, red onion, cheddar cheese and 1 choice of dressing

Entrée Side Selections

Choice of two:

Fresh Green Beans

Seasonal Roasted Farm Vegetables

Brussel Sprouts with Maple Bacon Glaze

Asparagus (seasonal)

Brown Sugar Roasted Butternut Squash

Garlic Mashed Potatoes

Wild Rice Pilaf

Roasted Garlic Reds

Entrees

Smothered Chicken

Grilled chicken breast smothered with a creamy white wine and wild mushroom sauce

Apricot Glazed Chicken

Grilled chicken breast topped with an apricot Dijon mustard

Grilled Salmon

Grilled Salmon served with a side of pineapple salsa

Maple Bourbon Salmon with Candied Walnuts

Salmon glazed with a sweet maple bourbon reduction, finished with candied walnuts

Grilled Country Pork Chop

Fresh cut bone in pork chop brushed with a honey BBQ glaze

Beef Filet

Six-ounce Beef Filet served medium with your choice of Parmesan Mustard Cream or Demi Glaze

Stuffed Portabella Mushrooms *Vegetarian and Vegan options available*

Stuffed portabella mushrooms with roasted vegetables, balsamic glaze, and parmesan cheese

Chimichurri Stuffed Peppers *Vegetarian and Vegan options available*

Halved peppers stuffed with Spanish rice and topped with Chimichurri sauce and Mozzarella

Slow Roasted Prime Rib

Ten-ounce Seasoned Prime Rib served Medium

BBQ Menu

All of our meats are smoked daily to perfection and can be used for any occasion

All BBQ met selections include a choice of 2 sides, that are the same for all.

Served with KC or Carolina sauce, garnished with dill pickle chips

Meats

Brisket (served on garlic toast)

Pulled Pork (served on garlic toast)

½ Rack of Ribs

Bone-In BBQ Chicken Breast

Sides

Cowboy Baked Beans (contains meat)

Creamy Coleslaw

Grandma's Homemade Potato salad

White Cheddar Mac 'n Cheese

The Kiddos

House-Made White Cheddar Mac 'n Cheese

Served with apple sauce and chips

Chicken Tenders

Served with apple sauce and chips

Kids Combo

Chicken Tenders with House-Made Mac 'n Cheese

Desserts

Bread Pudding with Brandy Cream Hard Sauce

Serves 25 people - Served warm

Cheesecake

Per 10 people

New York Style with a graham cracker crust

Pies

Each flavor per 8 people

Apple

Cherry

Peach

Ala Mode + \$2 per person - Cut & Plate

Service \$250

Dessert Bars Station

Each flavor per 25 people (50 pieces)

Bourbon Pecan

Lime

Taffy Apple

Brookie Bar

Late-Night Snack

Nacho Bar per 50 people - Substitute Brisket per 50 people

Ground Beef or Shredded Chicken, Homemade Tortilla Chips, Loaded White Cheddar Cheese Sauce, Sour Cream, Shredded Cheddar, Scallions, Tomatoes & Black Olives

Mac 'n Cheese Bar per 50 people

Pasta, Homemade Loaded White Cheddar Sauce, Bacon Bits, Shredded Cheddar, Scallions & Ham

5 Spice Sticky Wings per 50

Bone-in chicken wings coated with Chinese 5 spice and finished with Hoisin glaze

Pretzel Bites per 50 people

Salted bite size pretzel bites, served with Homemade Cheese sauce & Beer Mustard

Beverage Service

Beverages

- **Fruit Punch / Lemonade / Iced Tea - 2 gallons**
 - (Fruit Punch/Lemonade/Iced Tea = 32/8oz. servings)
- **Infused Water: Cucumber-Mint, Melon or Berry - 2 gallons**
 - (Flavored Water = 32/8oz. servings)
- **Flavored Tea - 2 gallons**
 - (Sweet, Peach, or Raspberry)
- **Coffee Station (Regular or Decaf) - 30 cups**
- **Hot Apple Cider (Seasonal) - 1 gallon**

Beverage Stations includes:

- **Cups**
- **Napkins**
- **Ice**
- **Sugar & Lemon Wheels for Iced Tea,**
- **Lemon Wheels for Lemonade**
- **Sugar and Creamer for Coffee**

All Pricing is subjected to 22% Gratuity and 6.75% Tax