



# **THE RAFTERS**

**RESTAURANT • CATERING • EVENTS**

*Catering*

*Menu*

# Appetizers

## **Bites**

### ***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

### ***Candied Dates 1 per person***

Candied bacon-wrapped feta stuffed dates

### ***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

\*Ask about tray pass options

## **Dips**

### ***Crab Rangoon Dip***

Served with toasted wonton strips

### ***Spinach & Artichoke Dip***

Served with toasted pita points

### ***Buffalo Chicken Dip***

A blend of cream cheese with buffalo sauce and chicken served with seasoned tortilla chip

## **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 –

### ***Cheese Board (Serves approximately 25 people)***

Mild Wisconsin Cheddar and Muenster with assorted crackers | add meat

### ***Fruit Board (Serves approximately 25 people)***

Assorted fresh fruit served with our classic raspberry dip. (Seasonal: late spring, summer, and early fall)

### ***Veggie Board (Serves approximately 25 people)***

Assorted fresh vegetables served with a homemade vegetable dip

# *Plated Dinners*

## **Entrees**

### ***Wild Mushroom Cream Chicken***

7 -ounce grilled chicken breast smothered with a creamy white wine and wild mushroom sauce

### ***Smothered Chicken***

7 -ounce grilled chicken breast with roasted onion, green & red pepper, and Mozzarella cheese

### ***Grilled Salmon***

6 -ounce grilled salmon served with a side of pineapple salsa

### ***Maple Bourbon Salmon with Candied Walnuts***

6 -ounce salmon glazed with a sweet maple bourbon reduction, finished with candied walnuts

### ***Pork Ribeye***

8 -ounce fresh cut pork chop brushed with a honey BBQ glaze

### ***Beef Filet***

6 -ounce Beef Filet served medium with your choice of Compound Butter or Demi Glaze

***Choose up to 3 different plated meals. All plated meals are served with 1 salad and artisan rolls. Upgrade to homemade cornbread with honey butter for \$1 pp. Entrees are served with 2 sides. Vegetarian plates are served as is.***

## **Side Selections**

*Fresh Buttered Green Beans*  
*Seasonal Roasted Farm Vegetables*  
*Fire Roasted Corn*  
*Brown Sugar Glazed Carrots*

*Mashed Sweet Potatoes*  
*Home-Style Potatoes*  
*Garlic Mashed Potatoes*  
*Garlic Roasted Reds*

# Vegetarian

## ***Stuffed Portabella Mushrooms*** *Vegetarian and Vegan options available*

Portabella mushrooms stuffed with roasted vegetables, balsamic glaze and Mozzarella, served with vegetables

## ***Chimichurri Stuffed Peppers*** *Vegetarian and Vegan options available*

Halved peppers stuffed with wild rice, topped with Chimichurri sauce and Mozzarella, served with vegetables

## ***Vodka Pasta Primavera*** *Vegetarian and Vegan options available*

Cavatappi noodles tossed with a vodka sauce and steamed vegetables

# Salads

## ***Summer Salad***

Spring mix with strawberries, toasted walnuts, and goat cheese.

## ***Signature Salad***

Spinach blend with cucumber, onion, tomatoes, and bacon.

## ***Supper Club Salad***

Iceberg & Romain lettuce blend with tomatoes, red onion, cheddar cheese.

## ***Harvest Salad***

Spring mix with Feta, apples, and candied Pecans.

## ***Dressing Choices:***

Raspberry Vinaigrette, Balsamic Vinaigrette, Homemade Ranch, French and Italian

# Buffet Service

*Choose 2 Meats and 2 Sides. Buffets are served with 1 plated salad choice and artisan rolls.  
Upgrade to homemade cornbread with honey butter for \$1 pp*

## Entrées

### ***Wild Mushroom Cream Chicken***

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

### ***Smothered Chicken***

Grilled chicken breast with roasted onion, green & red pepper, and Mozzarella cheese.

### ***Vodka Pasta Primavera***

Cavatappi noodles tossed with a vodka sauce and steamed vegetables.

### ***Loaded Mac 'n Cheese***

Cavatappi noodles and homemade cheese sauce with a choice of: Ham, Pulled Pork, or Brisket

### ***Sliced Sirloin***

Sliced beef smothered with a Demi glaze

## Fancy BBQ

### ***Smoked Brisket***

Tender Brisket slow smoked with your house secret recipe rub.

### ***BBQ Ribs***

St. Louis style ribs slow cooked in house & brushed with our homemade BBQ sauce

### ***Bone-in BBQ Chicken Breast***

Seasoned chicken breast baked and served on the bone

### ***Smoked Pulled Pork***

Juicy Pulled Pork slow smoked with our house secret recipe rub.

## Entrée Sides

*Buttered Green Beans, Seasonal Farm Vegetables, Fire Roasted Corn,  
Brown Sugar Glazed Carrots, Mashed Sweet Potatoes, Garlic Mashed Potatoes*

## BBQ Sides

*Cowboy Baked Beans (contains meat), Creamy Coleslaw, Homemade Potato Salad  
White Cheddar Mac 'n Cheese, Home-style Potatoes*

# *Kids Dinners*

## ***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 served with apple sauce

# *Late Night Snack*

## ***Nacho Bar per 50 people - Substitute Briske 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

## ***Chicken Wings per 50***

Bone-in chicken wings coated with your choice of Maple Bourbon, BBQ, Hot sauce or Naked

## ***Pretzel Bites per 50 people***

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

\* Late Night Snacks are all served in disposable pans and dishes for easy clean up!

# *Beverage Service*

## ***Beverages***

- ***Lemonade / Iced Tea - 2 gallons***
  - *(Lemonade/Iced Tea = 32/8oz. servings)*
- ***Flavored Tea - 2 gallons***
  - *(Sweet, Peach, or Raspberry)*
- ***Coffee Station (Regular or Decaf) - 30 cups***

## ***Beverage Stations include:***

- |  |                         |
|--|-------------------------|
| - <b><i>Sugar &amp; Lemon Wheels for Iced Tea,</i></b> | - <b><i>Cups</i></b>    |
| - <b><i>Lemon Wheels for Lemonade</i></b>              | - <b><i>Napkins</i></b> |
| - <b><i>Sugar and Creamer for Coffee</i></b>           | - <b><i>Ice</i></b>     |

*All Pricing is subjected to 22% Gratuity and 7.75% Tax*