



ABC SUPPLY STADIUM

THE HEART OF THE RIVERBEND DISTRICT

BELOIT, WI

BANQUET MENU

BREAKFAST

SERVED BUFFET STYLE | PRICED PER PERSON | 20 GUEST MINIMUM

The Continental v gf	17
Petit Danishes, Sliced Melon, Yogurt & Granola, Orange Juice, Coffee Service	
American Breakfast gf	19
Scrambled Eggs, Sausage Links, Hash Potatoes, English Muffin, Sliced Melon, Orange Juice, Coffee Service	
Deluxe Breakfast gf	21
Vegetable Frittata, Mini Muffins, Sliced Melon, Hash Potatoes, Orange Juice, Coffee Service	
Pastries & Coffee + v	8
Muffins, Doughnuts, Danish, Orange Juice, Coffee Service	

A LA CARTE

PREPARED FOR 20 GUESTS

Mixed Fruit Display + v gf	60
Assorted Muffins + v	60
Assorted Doughnuts + v	28
Assorted Danish + v	35

INTERMEZZO

PREPARED FOR 20 GUESTS

Quick Break v gf	98
Fresh sliced fruit, Vanilla Yogurt, Granola	
Chips & Pretzel Bites + v	95
Pretzel Bites with Spotted Cow Mustard, Tortilla Chips with Salsa and Guacamole	
Ballpark Snack Attack v gf	80
Fresh Buttered Popcorn, Triple Mix (Butter popcorn, caramel corn and cheese popcorn), Super Rope, M&Ms (Regular & Peanut)	

+ VEGAN OR ACCOMMODABLE v VEGETARIAN OR ACCOMMODABLE gf GLUTEN FREE OR ACCOMMODABLE

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All food & beverage are subject to a 22% taxable service charge and a 5.5% State of Wisconsin & local sales tax.

LUNCH SERVICE

SERVED BUFFET STYLE | PRICED PER PERSON | 20 GUEST MINIMUM

Working Lunch	18
Turkey & Ham Sandwiches, Chicken Noodle Soup, Crackers, Tossed Salad, House Dressing, Assorted Cookies	
Baked Mostaccioli v	17
Meat Sauce or Vegetarian, Garlic Breadsticks, Caesar Salad, Tiramisu Cake	
Tacos	20
Choice of Chicken, Pork or Beef, Flour Tortillas, Spanish Rice, Seasoned Black Beans, Tomatoes, Lettuce, Sour Cream, Cheese, Chips & Salsa, Churros	
Chicken Parmesan	20
Chicken Breast with Marinara & Mozzarella Cheese, Roasted Red Potatoes, Seasonal Vegetables, Tossed Salad, House Dressing, Assorted Cookies	
Gourmet Deli Sandwiches gf	20
Pastrami, Corned Beef, Roast Beef, Smoked Turkey & Honey Ham, Swiss and Cheddar Cheese, Lettuce, Tomato, Onion, Kettle Chips, French Onion Dip, Tossed Salad, House Dressing, Brownies	
Wraps v	19
Chicken Pesto, Turkey BLT & Mediterranean Vegetable Wraps, Tossed Salad, House Dressing, Kettle Chips, French Onion Dip, Assorted Cookies	
BYO Salad + v gf	17
Mixed Greens, Spinach, Baby Kale, Tomatoes, Mushrooms, Hard Boiled Eggs, Cucumber, Cheeses, Croutons, Onion, Bacon, Candied Walnuts, Dried Cranberries, Assorted Dressings, Assorted Cookies	
Southern BBQ gf	17
Pulled Pork Sandwiches, Grilled Chicken, BBQ sauce, Carolina Gold Sauce, Potato Salad, Baked Beans, Assorted Cookies	
Ballpark Special gf	13
All Beef Hot Dogs, Klement's Bratwurst, Potato Salad, Kettle Chips, Assorted Cookies	

PLATED LUNCH PRICED PER PERSON | 20 GUEST MINIMUM

Southern BBQ gf	12
Pulled Pork Sandwich, BBQ sauce, Potato Salad, Baked Beans, Cookies	
Turkey BLT Wrap	19
Turkey BLT, Kettle Chips, Cookies	
Grilled Chicken Salad gf	13
Grilled Chicken, Mixed Greens, Tomatoes, Mushrooms, Hard Boiled Eggs, Cucumber, Cheese, Croutons, House Dressing, Cookies	

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COLD APPETIZERS

PLATTERS PREPARED FOR 20 GUESTS

Tortilla Chips & Pretzel Bites + v	95
Pretzel Bites with Spotted Cow Mustard, Tortilla Chips with Salsa and Guacamole	
Truffle & Parmesan Popcorn v gf	32
Southwestern Trio + v gf	67
Tortilla Chips, Two Salsas, Guacamole	
Spring Salad + v gf	67
Caesar Salad v	67
Cheese & Sausage	95
Local Cheese, Sausage, Fruit & Jams, Crackers	
Market Fresh Fruit + v gf	60
Fresh Melon, Pineapple, Mixed Berries	
Bruschetta v	50
Choice of: Tomato, Mozzarella & Basil; Chicken, Peach and Crispy Prosciutto; Asparagus, Havarti & Roasted Red Pepper; Strawberry, Balsamic & Goat Cheese; Boursin & Mushroom	
Crudit� + v gf	55
Roasted Pepper Dip, Toast Points	
Antipasto gf	75
Grilled Vegetables, Pickled Onions, Marinated Olives & Artichokes, Italian Meats, Grain Mustard, Grilled Pita	
Cured Salmon gf	175
Capers, Red Onions, Egg, Tomatoes, Crackers	
Filet Crostini	68
Caramelized Onions, Horseradish Aioli	
Ahi Tuna Bite gf	70
Raw Tuna, Cucumber, Pickled Fresno, Scallion, Sesame Soy Glaze	
Chicken Salad on Endive gf	70
Caprese Skewer v gf	62
Fresh Mozzarella, Tomato, Basil Pesto, Balsamic Glaze	

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HOT APPETIZERS

PLATTERS PREPARED FOR 20 GUESTS

BBQ Meatballs	70
Pork, Beef & Veal Meatballs	
Bacon Wrapped Bay Scallops ^{gf}	145
Lump Crab Fritter	175
Remoulade, Scallions	
BBQ Pork Crostini	55
Cornbread, Pickled Red Onions	
Cheeseburger Sliders	65
Challah Bread, Cheddar, Tomato, Aioli	
Chicken Satay ^{gf}	65
Sesame Soy Sauce	
Panko Shrimp	70
Sweet Chili Glaze	
Prosciutto Wrapped Asparagus ^{gf}	80
Balsamic Glaze, Shaved Grana Padano	
Parmesan Breaded Artichoke Hearts ^{v gf}	40
Calabrian Aioli	
Brie & Apricot Tart ^v	65
Shrimp & Andouille Skewers ^{gf}	90
Sweet Corn Fritter ^v	30
Fermented Honey	

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CHEF CARVING STATIONS

SERVED BUFFET STYLE | PRICED PER PERSON | 20 GUEST MINIMUM

Includes choice of one standard starch and vegetable.

Roast Turkey ^{gf}	22
Bourbon Cranberry Compote	
Prime Rib ^{gf}	55
Beef Jus, Horseradish	
Filet Tenderloin ^{gf}	72
Demi-Glace	
Braised Pork Belly ^{gf}	35
Raspberry Balsamic Reduction	
Honey Glazed Ham ^{gf}	36
Pineapple & Cherry Infused Maple Syrup	
Leg of Lamb ^{gf}	38
Mint Chimichurri	
Roast Pork Loin ^{gf}	20
Mustard Cream Sauce	

PLATED DINNERS PRICED PER PERSON | 20 GUEST MINIMUM

Includes choice of one standard starch, one standard vegetable, garden salad with house dressing and dinner rolls.

POULTRY

Chicken Saltimbocca ^{gf}	35
Chicken Piccata ^{gf}	30
Wild Rice Stuffed Chicken Breast ^{gf}	32

SEAFOOD

Caribbean Mahi Mahi ^{gf}	44
Pan Seared Wild Salmon ^{gf}	46
Crab Cakes with Remoulade	69

VEGETARIAN

Wild Mushroom Risotto ^v	32
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BEEF

Sirloin Steak & Mushrooms ^{gf}	67
Prime Rib ^{gf}	62
Filet with Mushroom Demi-Glace ^{gf}	70

PORK & LAMB

Bone In Pork Chop ^{gf}	45
Roasted Lamb ^{gf}	46
Roasted Pork Loin with Chimichurri ^{gf}	34

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DINNER BUFFETS

SERVED BUFFET STYLE | PRICED PER PERSON | 20 GUEST MINIMUM

Includes choice of one standard starch and vegetable.

POULTRY

Chicken Saltimbocca ^{gf} 32

Chicken Breast, Sage, Tomato, Boursin, Marsala Cream Sauce

Chicken Cordon Blue 22

Herbed Gravy

PORK

Grilled Pork Tenderloin ^{gf} 26

Boneless Pork Loin, Sautéed Mushroom & Blistered Tomatoes

BEEF

Herb Crusted Beef Tenderloin ^{gf} 72

Mushroom Demi-Glace

SEAFOOD

Roasted Wild Salmon ^{gf} 44

Sweet Chili & Red Pepper Glaze

Baked Cod ^{gf} 32

Drawn Butter, Lemon

VEGETARIAN

Wild Mushroom Risotto ^v 43

Pasta Primavera ^v ^{gf} 26

Roasted Seasonal Vegetables, Lemon Cream Sauce, Angel Hair Pasta

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VEGETABLE v gf

STANDARD

- Garlic Herb Green Beans +
- Roasted Carrots +
- Steamed Broccoli +

UPGRADE +2

- Charred Brussel Sprouts +
- Miso Roasted Cauliflower +
- Creamed Garlic Spinach
- Grilled Asparagus +

STARCH v gf

STANDARD

- Garlic Mashed Potatoes
- Rice Pilaf +
- Roasted Red Potatoes +

UPGRADE +2

- Wild Rice +
- Duchess Potatoes
- Roasted Butternut Squash

KIDS MEALS

PRICED PER PERSON | SERVED WITH FRENCH FRIES

Chicken Tenders.....	9
Mac & Cheese v	9
Hot Dog gf	9

DESSERT

PREPARED FOR 20 GUESTS

Assorted Cookies Platter gf	65
Mini Desserts Platter.....	80
Assorted Petit Fours & Assorted Mini Cheesecakes	
Assorted Macaroon Platter gf	52

PLATED DESSERT

PRICED PER PERSON

Tiramisu.....	6
Turtle Cheesecake.....	6
Triple Chocolate Cake.....	9
Key Lime Pie.....	9
Strawberry Shortcake.....	9

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BEVERAGE SERVICE

PRICED PER PERSON | 20 GUEST MINIMUM

All Day Soft Drinks & Bottled Water	12
Half Day Soft Drinks & Bottled Water	8
Coffee & Tea Service (Half Day)	6
Coffee & Tea Service (All Day)	8
Infused Water (Priced per Liter)	8
Iced Tea (Priced per Liter)	8
Fruit Juices (Priced per Liter)	8

Orange Juice, Cranberry Juice, or Apple Juice

BAR SERVICE

A PRIVATE BARTENDER IS REQUIRED FOR BAR SERVICE OF 25 OR MORE

Cash and tab bars are subject to \$150 minimum sales per hour.

Domestic Beers 7 and up

Bud Light, Coors Light, Miller Lite, Budweiser Zero

Premium Beers 7 and up

Spotted Cow, GFIVE Kolsch, Stella, Moon Man, Blue Moon, Goose Island 312 Wheat, Potosi Snake Hollow IPA, Michelob Ultra, Corona Premier

Hard Seltzers 7

Bud Light Black Cherry, Bud Light Strawberry Lemonade, Corona Hard Seltzer, Vizzy Pineapple

Domestic Half Barrel 400

Domestic Quarter Barrel 250

Premium Half Barrel 450

Premium Quarter Barrel 275

Premium Liquors 10 and up

Vodka: Tito's | Rum: Captain Morgan, Captain Morgan White | Gin: Tanqueray | Brandy: Korbel | Bourbon: Maker's Mark, Bulleit

Whiskey: Seagram's 7, Jack Daniels | Scotch: Johnnie Walker Red | Tequila: Milagro

Premium Wines 8 and up

Sauvignon Blanc: Matua | Chardonnay: Haken | Pinot Grigio: Three Pears | Bubbles: Bisol Jeio | Cabernet Sauvignon: Joel Gott 815

Pinot Noir: Seaglass | Red Blend: Charles and Charles

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BEVERAGE STATION

BILLED UPON CONSUMPTION

Assorted Coca-Cola Products	4
Dasani® & Bottled Water	4
Coffee Thermal – 10 cups	30
Coffee Urn – 30 cups	60