

# Germania

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## *Restaurant & Banquets*

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***Thank you for choosing Germania Hall.***

Our newly remodeled facility is the perfect location for your event. Our staff is dedicated to providing you great food and hometown service at an affordable price.

We specialize in family style and buffets but can cater to any style that meets your needs.

Our trained professionals will assist you in all aspects of planning your important occasion. It all adds up to a successful event.

On behalf of the entire Germania staff, thank you for the opportunity to serve you!



# APPETIZER MENU

*All items are priced per 50 pieces unless otherwise noted.*

## COLD

Taco Dip with Tortilla Chips (serves 25-30)	\$50.00
Cheese, Sausage and Cracker Tray (serves 20-25)	\$45.00
(serves 40-50)	\$75.00
Tortilla Chips and Salsa (serves 20-30)	\$25.00
Potato Chips and Your Choice of French Onion or Ranch Dip (serves 20-30)	\$10.00
Black Bean and Corn Salsa with Tortilla Chips (serves 20-25)	\$30.00
Pesto Cream Cheese Spread with Crackers (serves 20-25)	\$35.00
Mixed Nuts	\$15.00 per lb.
Fresh Vegetable Tray with Creamy Dill Dip (serves 25)	\$40.00
Fresh Fruit Tray (serves 20-25)	\$45.00
(serves 40-50)	\$85.00
Mini Turkey and Ham Sandwiches	\$60.00
Stuffed Mushrooms	\$50.00
Deviled Eggs	\$50.00
Smoked Salmon Display with Crackers and Cocktail Rye (serves 50-75)	\$100.00
Chilled Jumbo Shrimp with Cocktail Sauce	\$2.00 each

## HOT

Cocktail Franks in BBQ Sauce	\$60.00
Crescent Wrapped Cocktail Franks Served with Cheese Sauce	\$60.00
Bacon Wrapped Water Chestnuts	\$65.00
Swedish Meatballs	\$60.00
Mini Reubens	\$65.00
Chicken Quesadillas	\$65.00
Potato Skins Topped with Melted Cheese and Crisp Bacon, Served with Seasoned Sour Cream	\$60.00
Mozzarella Cheese Sticks with Marinara Sauce	\$50.00
Chicken Strips with Honey Mustard	\$70.00
Hot Artichoke Dip Served with Crackers (serves 20-25)	\$55.00
Buffalo or BBQ Chicken Wings	\$70.00
Hot Olive and Cheese Dip with Crackers (serves 20-25)	\$35.00

The customary 18% service charge and 5% sales tax will be added to food and beverage prices.

# BREAKFAST MENU

## PLATED BREAKFAST

### Early Riser

Fresh scrambled eggs with your choice of ham, bacon, or sausage, seasoned breakfast potatoes, toast with a variety of jelly. Served with chilled juice, coffee, tea or milk.

\$7.95

### Quick & Easy

Light and flaky croissant filled with fluffy scrambled eggs, cheese and your choice of sausage, bacon or grilled ham. Served with coffee tea or milk.

\$7.50

### Breakfast Ole

Flour tortilla filled with fluffy scrambled eggs, green peppers, onions, Cheddar cheese and your choice of ham, bacon, breakfast sausage or chorizo sausage. Served with salsa, sour cream, seasoned hash browns or breakfast potatoes.

\$8.95

### A Sweeter Start

Your choice of three fluffy pancakes or three thick slices of French toast, accompanied by ham, bacon, or sausage. Served with cherries, strawberries, apples, blueberries, whip cream and warm syrup.

\$7.50

## BREAKFAST BUFFETS

### The Sunrise

Fluffy scrambled eggs, seasoned breakfast potatoes, sausage, crisp bacon and fresh breakfast bakery. Served with assorted juices, coffee, hot tea and milk.

\$9.95 a person

### Brunch

Sliced fresh fruit tray, a variety of breakfast bakery, French toast, fluffy scrambled eggs, sausage, crisp bacon and seasoned breakfast potatoes, broasted chicken, mashed potatoes and gravy.

\$13.95 a person

### Continental

Perfect for meetings or any occasion. A variety of Danish, donuts and fresh assorted muffins.

Served with chilled orange juice, coffee, hot tea and milk.

\$6.95 a person

### Executive Continental

Sliced fresh fruit tray, fresh assorted muffins, variety of donuts, Danish and homemade breakfast breads. Served with assorted juices, coffee, hot tea and milk.

\$8.50 a person

The customary 18% service charge and 5% sales tax will be added to food and beverage prices.

# LUNCHEON MENU

## BUFFETS

### Deli Buffet

Our traditional soup and sandwich buffet served with a tureen of award winning soup, coleslaw and homemade potato salad. Ham, turkey and roast beef accompanied by assorted Wisconsin cheeses, sliced tomatoes, lettuce, pickles, potato chips, rolls and breads, along with assorted cookies and brownies.

\$9.95 a person

### Wisconsin Grill

Your choice of two: Wisconsin bratwurst with sauerkraut, hamburgers or barbeque chicken breasts. Served with homemade potato salad, coleslaw, home baked beans, potato chips, appropriate condiments and assorted cookies and brownies.

\$10.95 a person

### Italian Buffet

Your choice of traditional or veggies lasagna, spaghetti and meatballs, toasted garlic bread, Caesar salad and dessert.

\$11.95 a person

### Hot Sandwich Buffet

Hot beef and chicken cooked to perfection and served with fresh baked potato rolls, baked beans, homemade potato salad, potato chips, pickles and assorted cookies and brownies.

\$9.25 a person

### Soup and Salad

Chef's choice of hearty award winning soup, accompanied by homemade pasta salad, potato salad and chicken salad. Salad bar served with appropriate toppings and dressings along with a fresh fruit tray, rolls and a variety of cookies and brownies.

\$9.75 a person

### Herb Chicken Buffet

Tender chicken breasts seasoned with a variety of herbs and covered with a creamy sauce served with fluffy rice pilaf, hot vegetable, rolls and butter accompanied by chef's choice dessert.

\$9.95 a person

### South of the Border

Build-your-own tacos and fajitas with seasoned ground beef, seasoned chicken with peppers and onions served with appropriate toppings and condiments, along with soft and hard shells, Spanish rice, refried beans, nacho cheese dip, tortilla chips and salsa, assorted cookies and brownies.

\$10.95 a person

### Box Lunches

Your choice of sandwich or wrap served with homemade pasta or potato salad, an individual bag of chips and cookie.

\$7.95 a person

## SALAD, SANDWICH & WRAP

# LUNCHEON MENU

## SALAD, SANDWICH & WRAP

### Turkey Club Wrap

Turkey, crisp bacon, lettuce, tomato and mayonnaise wrapped in a soft tortilla and served with pasta salad and potato chips.

\$8.50 a person

### Veggie Wrap

A variety of fresh vegetables tossed in creamy buttermilk ranch dressing along with fresh spinach wrapped in a tomato basil tortilla and served with fresh fruit and potato chips.

\$7.75 a person

### Traditional Chicken Caesar Salad

Crisp romaine lettuce accompanied by tender chicken breast strips, fresh grated Parmesan cheese, tomatoes, black olives and a creamy Caesar dressing topped with seasoned croutons.

Served with home baked bread sticks.

\$8.95 a person

### Taco Salad

Perfectly seasoned taco meat, fresh lettuce, tomato, cheese, black olives, green onion and sour cream served in a crunchy tortilla bowl with Spanish rice on the side.

\$7.95 a person

### Ham 'N' Cheese

Traditional ham and cheese sandwich served with lettuce, tomato and your choice of Cheddar, Swiss or pepper jack cheese. Sandwich served on a croissant or your choice of bread with mayo and mustard on the side, along with pasta salad and potato chips.

\$7.50 a person

### Turkey Jack

Turkey, crisp bacon, pepper jack cheese, fresh lettuce and tomato all served on a fluffy croissant with mayonnaise and mustard on the side along with potato chips and pasta salad.

\$7.95 a person

### Chicken Salad

Homemade chicken salad served on a croissant with crisp lettuce accompanied by fresh fruit and potato chips.

\$8.50 a person

### Chef Salad

Assorted greens topped with ham, turkey, bacon, tomato, cucumber, hard boiled eggs and Cheddar cheese. Served with home baked bread sticks.

\$7.95 a person

# LUNCHEON MENU

## PLATED LUNCH ENTRÉES

(only one selection per group)

### **Lemon Pepper Chicken**

Chicken breasts seasoned with lemon pepper and cooked to perfection. Served with rice pilaf and chef's choice vegetable.

\$9.95 a person

### **One Quarter Broasted Chicken**

Crisp, golden broasted chicken served with mashed potatoes and gravy, dressing, and chef's choice vegetable.

\$8.45 a person

### **Chicken and Broccoli Alfredo**

Strips of tender juicy chicken breast paired with broccoli florets and a creamy Alfredo sauce served with pasta and fresh garlic bread.

\$8.95 a person

### **Tenderloin Beef Tips**

Juicy tenderloin tips served with homemade noodle and chef's choice vegetable.

\$9.95 a person

### **Baked Haddock**

Delicate haddock filets lightly seasoned and baked. Served with choice of potato and chef's choice vegetable.

\$8.95 a person

All luncheons may be order buffet style or plated.  
All plated luncheons include house or Caesar salad, fresh rolls, coffee, iced tea or milk.  
Add dessert to any luncheon for \$1.00 per person.

# DINNER MENU

## PLATED DINNERS

*(Only one selection per group)*

### **Chicken Cordon Bleu**

Breast of chicken lightly breaded and filled with ham and Swiss cheese.

\$13.95

### **Broasted Chicken**

Four piece chicken dinner served with mashed potatoes, oven baked dressing and gravy.

\$12.95

### **Stuffed Pork Chop**

Close-trimmed rib pork chop filled with moist homemade stuffing. Served with mashed potatoes and gravy.

\$12.95

### **Traditional Turkey**

Accompanied by oven baked dressing, mashed potatoes, gravy and cranberry sauce.

\$12.95

### **Baked Haddock**

Delicate fillets topped with lemon butter, then baked.

\$13.95      Ala Oscar \$15.95

### **Tenderloin Tips**

Roasted to perfection. Served with mushrooms.

\$13.95

### **Center-Cut Sirloin Steak**

8 oz version of our center cut steak.

\$15.50

A large 12 oz. center-cut sirloin steak cooked to your liking.

\$17.95

### **Prime Rib of Beef**

Slow cooked served au jus.

\$20.95

*All plated dinners include tossed house salad or Caesar salad, rolls & butter. Choice of potato or rice, and seasonal vegetable selected by our chef, Victor Allen coffee, hot tea and milk.*

The customary 18% service charge and 5% sales tax will be added to food and beverage prices.

## DINNER BUFFETS

*Minimum of 50 people, buffets may be available to groups under 50 people for an additional price.*

### THE TRADITIONAL BUFFET

Creamy coleslaw, fresh fruit tray, mashed potatoes, country gravy, oven baked dressing, hot garden vegetable, cranberry sauce, dinner rolls and butter. Broasted chicken with choice of one of the following entrées: tender beef tips, honey roasted ham, baked haddock or roast pork loin, served with coffee, hot tea and milk.

\$13.95

Additional entrée: add \$1.50

Just chicken buffet: \$11.95

### THE PRIME RIB BUFFET

Tossed salad with choice of dressing, fresh vegetable tray, smoked salmon, fresh fruit tray, cheese display, pasta salad, chef's choice of vegetable, potato or rice, rolls and butter, chef carved prime rib and choice of one additional entrée: honey roasted ham, roasted pork loin, broasted chicken, baked salmon, haddock amandine, or lemon herb chicken breast. Served with coffee hot tea and milk.

\$20.95

Children Buffet prices:

Ages 3-10 years old are half price plus \$1.00. Children under 3 are free.

### TRADITIONAL FAMILY STYLE

*(minimum of 35 people)*

Our traditional family style includes our famous broasted chicken, creamy coleslaw, cranberry sauce, mashed potatoes, country gravy, oven baked dressing, hot garden vegetable, dinner rolls, coffee, hot tea or milk, and the choice of one of the following entrees: tender beef tips, honey roasted ham, baked haddock or roast pork loin. Served with dessert.

**SATURDAY \$14.95**

**SUNDAY - THURSDAY \$13.95**

**ONE ADDITIONAL ENTREE** Add \$1.50

**TWO ADDITIONAL ENTREES** Add \$2.50

Children Family Style prices:

Ages 3-10 years old are half price plus \$1.00. Children under 3 are free.

The customary 18% service charge and 5% sales tax will be added to food and beverage prices.

## PLATED DESSERTS

**Assorted Pies – \$3.25**

**Cheesecake – \$3.50**

Traditional cheesecake garnished with fresh cherries or blueberries

**Double Chocolate Cake – \$4.00**

Traditional layered chocolate cake

**Carrot Cake – \$4.00**

Rich, moist carrot cake with walnuts topped with a thick layer of cream cheese icing

**Tuxedo Cake – \$3.95**

Rich layers of cake with cream and mousse

**Creme Cakes – \$3.95**

Strawberry, lemon or orange

**Ice Cream or Sherbet – \$2.75**

**Ice Cream – \$1.00**

To accompany any dessert or wedding cake

## DESSERT BUFFETS

Assorted brownies, cookies and bars – \$4.50 per person

Assorted pies, chocolate cake, carrot cake, mini cream puffs and mini chocolate eclairs – \$5.95 per person

Custom dessert on request – Prices vary

# BEVERAGE SERVICE

## Domestic Beers

\$2.75 /bottle

## Call Brand Highball or Cocktail

\$3.75

## Non-Alcoholic Domestic Beer

\$2.75 /bottle

## Premium Brand Highball or Cocktail

\$4.25

## Microbrew & Imported Beers

\$3.50

## House Champagne

\$15.00 /bottle

## Soda

\$1.50

## House Wine

Chardonnay, White Zinfandel, Cabernet

Sauvignon, Pinot Grigio, Merlot

\$3.75 /glass

## 1/2 Barrel Domestic Beers

Available during wedding dance.

\$225.00

## Wines by the Bottle

White Zinfandel, Merlot, Cabernet,

Sauvignon, Chardonnay, Pinot Grigio

\$15.00

## Regular Highball or Cocktail (Bucket Glass)

\$3.50

## HOST/TAB BAR

Charged to host on a per drink basis, plus 18% service charge and 5% sales tax.

## CASH BAR

Guests buy each drink.

## BARTENDER POLICY

Bartenders are furnished at no charge if sales amount to an average of \$75.00 per hour for each event. If sales are less than this amount, the charge will be \$20.00 per hour per bartender. Bartenders requested over our normal staffing will require a charge of \$20.00 per bartender per hour.

# AUDIO VISUAL EQUIPMENT RENTAL

## PROJECTORS AND SCREENS

35mm slide projector	\$35.00
High intensity overhead projector	\$35.00
Proxima data projector	\$195.00

## SCREENS

6 x 6 (No charge when renting our projector)	\$20.00
8 x 8	\$30.00
10 x 10	\$45.00

## TELEVISION MONITORS AND RECORDERS

27" Monitor	\$35.00
VCR/DVD	\$25.00

## MICROPHONES

**(One standard wired microphone included with each room set)**

Cordless microphone (hand held)	\$30.00
Lavaliere microphone (wireless)	\$35.00
Extra microphone (wired)	N/C

## MEETING AIDS

CD Player	\$25.00
Whiteboard and markers	\$25.00
Easel	\$5.00
Flipchart, easel and markers	\$25.00
Laser pointer	\$20.00
Legal pad and pen	\$2.50
Small pad and pen	\$1.00

## MISCELLANEOUS

Extension cords	\$3.50
Power strip with surge protector	\$5.00
A/V Cart (without our equipment)	\$5.00
Exhibit tables with linen and power	\$60.00
Polycom (speaker phone)	\$50.00
Masking tape (roll)	\$10.00
High speed internet access (wireless)	Free

# **Germania**

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## *Restaurant & Banquets*

### **Sixty Day Commitment**

Due to fluctuation of prices, Germania Hall may not make a firm price commitment until 60 days prior to a function.

### **Guarantee Counts**

In arranging for private functions, the attendance must be definitely specified 72 hours in advance. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly.

### **Credit Arrangements**

All charges must be paid in full upon completion of scheduled events, except for events which may require prepayment.

### **Wedding Guarantee & Payment**

Seventy-two hours prior to each function, a guaranteed number of guests is required. Guarantees cannot be decreased after this point. Billing will reflect this guaranteed number plus any additional guests attending, including tax and service charges. If no guarantee is received, Germania Hall will prepare and charge for the highest number of estimated guests as indicated on the Catering Contract. At that time, an estimated bill of all food and beverage charges incurred throughout your event (based on your guaranteed count) will be calculated and payment for that amount must be received unless credit arrangements have been made with Germania Hall in advance.

### **Service Charge & Sales Tax**

For the service of all personnel, a 18% service charge is applicable to all food and beverage items purchased. This service charge is taxable by state law. A state sales tax of 5% will be added to your account unless a State of Wisconsin tax exempt certificate is presented to the catering office in advance.

### **Room Assignments**

Germania Hall reserves the right to alter room assignments unless otherwise specified.

### **Mechanical Requirements**

All necessary equipment arrangements should be made through the catering office in advance.

### **Food & Beverage Policies**

The Wisconsin State Liquor Commission regulates the sale and service of alcoholic beverages. As a licensee, Germania Hall is responsible for the administration of these regulations. It is a policy, therefore, that liquor cannot be brought into the function rooms of the hall from outside sources. [Wis. statute 125.32(6)] Alcoholic beverages will be dispensed by a licensed bartender at all functions. Everyone consuming alcoholic beverages must be of legal age. According to Wisconsin Administrative Code (DH & SS, Section 196.07), no food may be allowed in any function room of the hall from outside sources.

### **Special Arrangements**

It would be our pleasure to help you with arrangements for musical entertainment, flowers, special shows, audio-visual equipment, or custom made menus. Please let our catering office know if we can be of assistance.

### **Excess Food**

Excess food will not be allowed to leave the banquet hall. Germania Hall has no control over the proper handling and storage of food after it has been taken off premise. In order to prevent the potential legal liability and poor publicity associated with the mishandling of food, Germania Hall has found it necessary to enforce this policy.