

BANQUET MENU 2007

5th QUARTER
161 Horizon Drive
Suite 110
Verona, WI 53593
(608) 845-9690

Hors d' oeuvres

- Bacon Wrapped Scallops - \$13.50/dozen
- Chicken Drumsticks - \$10.00/dozen (BBQ, Ranch or Bleu Cheese sauce - \$5.00 per sauce)
- Shrimp Cocktail with Sauce (market price for shrimp)
- Chips with Salsa or Guacamole - \$8.00 per bag with sauce
- Smoked Salmon (market price per fish)
- Mini Sandwiches; ham, turkey, roast beef - \$12.00/dozen (with lettuce, tomato, mayo or mustard, add \$2.00 per dozen)
- Kettle Cooked Potato Chips with French Onion Dip - \$7.00 per bag with dip
- Meatballs in BBQ Sauce or Beef Gravy (please select one) - \$30.00 per half pan - \$60.00 per full pan
- Bacon Wrapped Water Chestnuts – \$10.00/dozen
- Domestic Cheese, Sausage and Cracker Board - \$50.00 – feeds 25-50 people
- Relish Tray with Dip - \$60.00 – feeds 25-50 people
- Sausage Stuffed Mushrooms – \$11.00/dozen
- Mini Chicken Cordon Blue – \$9.00/dozen
- Cocktail Wieners with BBQ Sauce – \$30.00 per half pan - \$60.00 per full pan
- ½ Pan Pulled Beef or Pulled Pork (please select one) - \$45.00 (If you would like BBQ add \$10.00 per pan)
- Seafood Stuffed Mushrooms; shrimp, scallops, crab and a blend of cheeses in a mushroom cap - \$13.50/dozen

Beer Prices

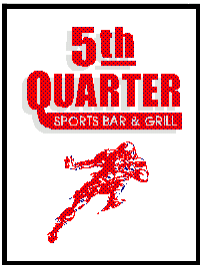
½ barrel of domestic - \$175.00
½ barrel of import/micro - \$200.00

All parties will have a 15% gratuity added to them.

For health code reasons, you are not allowed to take any extra food home with you.
NO EXCEPTIONS!!!!!!

Room charge for entire room is \$200.00.

Any questions, please call Chef Brad at the 5th Quarter – (608) 845-9690. We look forward to serving you in the future.



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Dinner Buffets

One Meat Buffet (includes choice of one meat, potato, vegetable, rolls and choice of salad - \$10.95/person.)

Two Meat Buffet (includes choice of two meats, potato, vegetable, rolls and choice of salad - \$13.95/person.)

Meats

Swiss Steak
Roast Beef
Homemade Meatballs
Baked Chicken
BBQ Chicken
Oven Fried chicken
Char Grilled Teriyaki Marinated Chicken
Breasts
Char Grilled Pork Chops
Baked Pork Chops
Chicken Cordon Blue
Roasted Pork Loin
Turkey

Salad

Caesar Salad: Romaine lettuce, tomato wedges, parmesan cheese, croutons, anchovies, black olives, Caesar dressing
Tossed Salad: Spring mix and iceberg lettuce, tomato wedges, black olives, julienne red onions, croutons, parmesan cheese and dressing (choice of ranch, French, blue cheese, thousand island, raspberry vinaigrette, low cal French)

Potato

Garlic Mashed with Gravy
Boursin Cheese Mashed
Old Fashioned Mashed with Gravy
Baked Potato
Twice Baked Potato
Au gratin Potatoes
Sweet Potato Mashed

Vegetable

Corn
Green Beans
Baby Carrots
California Blend: carrots, broccoli, cauliflower
Asparagus
Prince Charles Blend: carrots, green beans, yellow wax beans

Rolls

Rye
Wheat
White
Pumpnickel
Assortment of rolls

Vegetarian meals are available upon request.

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