



SAINT FRANCIS BREWING CO.

BANQUET MENU & GENERAL INFORMATION

Thank you for your interest in The St Francis Brewery Banquet Room. We are proud to offer a wide selection of menu choices for your event.

A \$100.00 deposit is required to reserve the room. The deposit is non-refundable if cancellation occurs less than 14 days prior to the function date

No food or beverage may be brought into the restaurant from outside sources except specialty cakes.

Menu selection must be presented two weeks prior to your event. Final guest counts are required one week prior to your event. All final guest counts for Buffets will be the amount that you will be billed for unless more guests are in attendance.

A minimum food & beverage purchase must be met to avoid room charges. Check with management regarding food & beverage minimums.

A signature is required one week prior to your event to confirm all details, food & beverage minimums, and to confirm final guest count.

3825 S. Kinnickinic Avenue
St Francis, WI 53235
414-744-4448

Appetizer Trays

Smoked Salmon Tray

Served with crackers & Lemon

\$145.00

Assorted Vegetable Tray

Served with Ranch Dip

Serves 25 people

\$30.00

Cheese & Cracker Tray

Serves 25 people

\$40.00

Cheese, Sausage & Cracker Tray

Serves 25 people

\$50.00

Fresh Fruit Tray

Serves 25 people

\$45.00

Taco Dip

Serves 25 people

\$25.00

Parmesan New Potatoes

Blanched red potatoes filled with parmesan, sour cream, cream cheese and garlic.

25 Pieces per order

\$30.00

Bruschetta

Tomatoes, basil and garlic on toasted crostini.

25 Pieces per order

\$30.00

Cucumber Canapés

Thick slices of cucumber topped with your choice of either a cream cheese & chicken mixture or cream cheese & shrimp.

25 Pieces per order

\$30.00

Silver Dollar Sandwiches

Silver dollar sized sandwich buns served with lettuce & tomato and your choice of: shaved ham, turkey breast or chicken salad.

25 Pieces per order

\$40.00

Hot Appetizers
25 Pieces Per Order

Soft baked Pretzels

Served with stout mustard, yellow mustard, cranberry mustard and a cheese sauce.

\$30.00

Mozzarella Sticks

Mozzarella Sticks, fried golden brown and served with marinara sauce.

\$25.00

Crab Stuffed Mushroom Caps

A mixture of Blue Crab, vegetables and jack cheese stuffed inside a large mushroom cap then baked and topped with more jack cheese.

\$30.00

Coconut Shrimp

Medium sized shrimp coated with bread crumbs and coconut and then deep-fried. Served with a mango dipping sauce.

\$30.00

BBQ Riblettes

Tender baby back pork riblettes smothered in our own Stout BBQ Sauce.

\$35.00

Bacon Chestnuts

Water chestnuts wrapped in bacon.

\$30.00

Chicken Wings

Tossed in your choice of Hot Buffalo, Stout BBQ or Teriyaki sauce. Served with Bleu cheese & Ranch

\$25.00

Meatballs

A mixture of ground beef, pork and spices. Choice of BBQ or Swedish.

\$25.00

Mini Reubens

Small open faced reubens. Topped with corned beef, sauerkraut, Swiss cheese and 1000 island dressing. Served on cocktail rye bread

\$25.00

Chicken Tenders

Breaded and then deep fried golden brown white meat chicken tenders. Served with BBQ & honey mustard sauces for dipping.

\$35.00

Spinach & Artichoke Dip

A blend of spinach, artichoke hearts, Mozzarella and parmesan Cheese. Served with tortilla chips.

\$13.95 per lb

Tortilla Chips, Salsa & Guacamole

Serves 25 people

\$25.00

Dinner Buffets:

Minimum of 25 people.

All Buffets include: A garden salad with dressing, pasta Salad, one vegetable choice, one potato choice, warm dinner rolls with butter and coffee, tea or milk.

Entrée Choices

Choose two items from this list \$20.95 per person

*Bangers and caramelized onions
Beef Stroganoff with Pasta
Beef braised in our Amber Ale
Lasagna, either meat or vegetarian
Baked Chicken in our Stout BBQ Sauce
Chicken Marsala
Chicken Cordon Bleu
Chicken Parmesan
Fettuccine Alfredo with Chicken and Broccoli
Chicken and cheese tortellini in a tomato cream sauce
Roasted Turkey with gravy & stuffing
Atlantic cod, either baked or battered and deep fried*

Choose three items from either list \$24.95 per person

*Baked Salmon with a dill cream sauce
Sliced Prime Rib with Au Jus
Sliced Roasted Pork Loin
Chicken Oscar
Sliced roasted Sirloin with a mushroom gravy
BBQ Ribs in our Stout BBQ Sauce*

Vegetable Choices

*Green Beans Almandine
Dilled Carrots
Creamy Peas and Onions
Buttered Corn
California Blend*

Potato Choices

*Garlic Mashed Potatoes, & Gravy
Baked Potato With Sour Cream
Parsley Buttered Potatoes
Rice Pilaf
Cheesy Hash Brown Potatoes*

Add Soup to your buffet for \$1.50 per person

Desserts \$1.50 Per Person

*German Chocolate cake
Pecan Pie*

*Pumpkin Pie
Apple Pie*

*Fresh Baked Cookies
Brownies*

\$1.75 Per Person

Raspberry Chocolate Mousse Cake

Turtle Cheesecake

Deli Sandwich Buffet \$12.95 Per Person

Garden Salad, pasta salad, Cole Slaw and Potato Chips with Sliced Turkey, Lean Roast Beef, Ham and Salami, Sliced Wisconsin Cheeses, Tuna Salad, Condiments and Assorted Relishes, Selected Fresh Breads and Rolls.

Taco Buffet \$13.95 Per Person

Seasoned ground beef and seasoned chicken, flour & corn tortillas, Spanish rice, refried beans, tortilla chips & salsa, and all of the toppings and condiments to complete your taco buffet. For dessert, fresh baked cookies.

Italian Buffet \$15.95 Per Person

Spaghetti with meatballs, meat or vegetable lasagna, garden salad, and Italian bread. Served with fresh baked cookies.

Game Time Buffet \$16.95 Per Person

Grilled chicken breasts, Brats and burgers. Fruit salad, pasta salad, baked beans and Potato Chips. Served with all the Condiments, Assorted Relishes and Rolls. Served with fresh baked brownies.

Pub Dinner \$19.95 Per Person

Beer braised beef, Baked chicken, buttered corn, mashed potatoes and gravy, fruit salad, garden salad, dinner rolls and assorted desserts.

Breakfast Buffet \$9.95 Per Person

Golden French Toast, Fluffy Scrambled Eggs, Bacon, Sausage Links, Cheesy Hash Brown Potatoes, assorted Muffins, Freshly Brewed Coffee & Orange juice.