



ABC SUPPLY STADIUM

THE HEART OF THE RIVERBEND DISTRICT

BELOIT, WI

BANQUET MENU

BREAKFAST

BUFFET STYLE | PRICED PER PERSON | 15 GUEST MINIMUM

- The Continental** v gf 20
Assorted Pastries, Bagels with Cream Cheese, Seasonal Fruit, Orange Juice, Coffee Break Service
- Big Brunch** gf 29
Choose One: Biscuits & Gravy, Chicken & Waffles, Plain Belgium Waffles, French Toast Casserole (CHOOSE 2 FOR AN ADDITIONAL \$4 PER PERSON)
Includes Scrambled Eggs, Breakfast Sausage, Bacon, Hashbrowns, Seasonal Fruit, Orange Juice, Coffee Break Service
- America's Favorite** gf 23
Scrambled Eggs, Breakfast Sausage, Bacon, Hashbrowns, Assorted Pastries, Seasonal Fruit, Orange Juice, Coffee Break Service
- Quick Breakfast** gf 12
Assorted Pastries, Orange Juice, Coffee Break Service

LUNCH SERVICE

BUFFET STYLE | PRICED PER PERSON | 15 GUEST MIN.

Includes Kettle Chips, Potato Salad, & Assorted Cookies



- "Build Your Own" Deli Sandwiches** gf v 18
Choose Two: Roast Beef, Turkey, Ham, BLT, or Veggie | Pick 2: American, Swiss, Cheddar, or Provolone | Mayo, Mustard, or Pesto
- "Deconstructed" BBQ Sandwiches** gf 20
Pulled Pork or Grilled Chicken | Side of BBQ sauce or Carolina Gold Sauce
- Ballpark Favorites** gf 19
Choose Two: All Beef Hot Dog, Bratwurst, or Hamburger (Cheeseburgers +2) | Includes Ketchup, Mustard, Relish, Mayo

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

*Consuming raw or undercooked meat, shellfish or eggs may increase your risk of foodborne illness.
All food & beverage are subject to a 22% taxable service charge and a 5.5% State of Wisconsin & local sales tax.

COLD APPETIZERS

PRICED PER DOZEN | 2 DOZEN MINIMUM PER SELECTION

Antipasto   	30
Assorted Pickled Vegetables in Olive Oil & Herbs, Served with Pita (PER DOZEN)	
Bruschetta 	25
Fresh Tomato, Basil & Balsamic Bruschetta on Toast Points (PER DOZEN)	
Shrimp Cocktail 	65
Chilled Shrimp with Cocktail Sauce (PER DOZEN)	







HOT APPETIZERS

PRICED PER DOZEN | 2 DOZEN MINIMUM PER SELECTION

BBQ Meatballs	35
Pork, Beef & Veal Meatballs in House-Made BBQ Sauce (PER DOZEN)	
Mini Burger Sliders	38
Grilled Beef Sliders Served on a Brioche Bun (PER DOZEN)	
Chicken Satay 	30
Grilled Thai-Seasoned Chicken Served with Dipping Sauce (PER DOZEN)	
Coconut Shrimp	30
Sweet Breaded Shrimp Served with Lemon & Cocktail Sauce (PER DOZEN)	
Prosciutto Wrapped Asparagus 	50
Grilled Asparagus Wrapped in Prosciutto with Balsamic Glaze (PER DOZEN)	

DISPLAY TRAYS

SERVES 20 GUESTS

Wisconsin Cheese & Sausage Board	120
Charcuterie Board	160
Seasonal Fresh Fruit   	140
Vegetable Crudité   	80
Fresh Veggies with House-Made Ranch	

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DINNER BUFFETS

BUFFET STYLE* | PRICED PER PERSON | 25 GUEST MIN.

*PLATED OPTIONS UPON REQUEST

Includes Choice of One Standard Starch, One Vegetable, & Salad

Chicken Caprese	22
Chicken Breast Topped with Fresh Mozzarella Cheese, Tomato, & Basil	
Chicken Parmesan	22
Breaded Chicken Breast Topped with Fresh Mozzarella Cheese, Tomato, & Basil	
Oven Roasted Pork Tenderloin ^{gf}	26
Pork Loin Served with Choice of Cranberry Glaze or Sautéed Mushroom & Blistered Tomatoes	
Herb-Crusted Eye of Round ^{gf}	32
Eye of Round Roast with a Garlic Herb Crust	
Hawaiian-Style Pork Chops ^{gf}	26
Tender Roasted Pork Chops with Pineapples & Cherries	
Layed Ratatouille ^v	22
Fresh Eggplant, Zucchini, Roma Tomatoes, Carrots, Garlic, Herbs	
Baked Ziti ^v	20
Vegetarian or Meat Sauce, Garlic Bread Sticks	

SALAD

Spring Salad ⁺
Fresh Blend of Greens, Cucumbers, Tomatoes, with House Dressing

Cesar Salad ^v
Fresh Blend of Greens, Tossed with Fresh Parmesan, Caesar Dressing & Croutons

VEGETABLE

Sautéed Green Beans
Herb Roasted Carrot
Roasted Veg Medley
Buttered Corn
Grilled Asparagus
(\$2 ADDITIONAL PER PERSON)

STARCH

Rosemary & Garlic Mashed Potatoes
Mushroom Wild Rice
Potatoes Au Gratin
Roasted Garlic & Herb Potatoes ⁺
Baked Pasta
(\$3 ADDITIONAL PER PERSON)

DESSERT PLATTERS

PRICED PER DOZEN | 2 DOZEN MINIMUM

Assorted Cookies	32
Assorted Macaroons	38
Assorted Dessert Bars	32
Brownies	35

PLATED DESSERTS

PRICED PER PERSON

Apple Pie	7
Tiramisu	8
Strawberry Cheesecake	8
Death By Chocolate Cake	8

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BEVERAGE SERVICE

Gourmet Coffee Service

Regular & Decaf Coffee, Hot Tea, Creamers, Flavored Syrups (PRICED PER GALLON. +2 SYRUP UPGRADE PER PERSON)

Coffee Thermal Serves 10	35
Coffee Uri Serves 30	50
Bottled Soda 20oz Coke, Diet Coke, Sprite (PRICED BY CONSUMPTION)	5
Bottled Water 20oz (PRICED BY CONSUMPTION)	5

SNACK BREAK

The Candy Bar  	12
Self Serve Candy: M&Ms, Peanut M&Ms, Mike & Ikes (PRICED PER PERSON)	
Ice Cream Break 	4
Assorted Ice Cream Novelties (PRICED PER PER ITEM)	
Ballpark Snacks	4
Cracker Jacks, Peanuts, M&Ms, Peanut M&Ms, Sour Patch Kids, Boxed Popcorn (PRICED PER PER ITEM)	

À LA CARTE UPGRADES

PRICED PER PERSON

Chicken Tenders	8
Hamburgers	10
Cheeseburgers	12
Pulled Pork	11
Chicken Wings	7
Meatballs in Choice of Sauce	5
Chips & Salsa	4
Mac & Cheese Side	5

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BAR SERVICE

BEER, WINE & SODA PACKAGE

1 HOUR \$18 per guest | **2 HOURS** \$23 per guest | **3 HOURS** \$27 per guest | **4 HOURS** \$30 per guest
OVER 4 HOURS Additional \$3 hour per guest

PLUS LIQUOR PACKAGE

1 HOUR \$21 per guest | **2 HOURS** \$27 per guest | **3 HOURS** \$32 per guest | **4 HOURS** \$37 per guest
OVER 4 HOURS Additional \$3 hour per guest

LIQUOR 12

RUM Captain Morgan Spiced or White

VODKA Absolut, Tito's

GIN Aviation, Tanqueray

BRANDY Berens, Korbel

BOURBON Maker's Mark, Bulleit

WHISKEY Seagram's 7, Jack Daniel's

SCOTCH Johnnie Walker Red Label

TEQUILA 1800, Milagro

WINE 12

CABERNET SAUVIGNON Joel Gott 815

SAUVIGNON BLANC Matua

RED BLEND Charles & Charles

CHARDONNAY Harken

PINOT NOIR Seaglass

PINOT GRIGIO Three Pears

BUBBLES Bisol Jeio

BEER & SELTZERS

DOMESTIC DRAFT 8

CRAFT DRAFT 10

CANS 9

WHITE CLAW 7.5

CUTWATER 10

MONSTER BEAST 10



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