

Catering Menus

*Country Inn & Suites
Milwaukee West*

A. M. Coffee Breaks

The Continental

Chilled Orange Juice, Chef's Choice of Fresh Pastries and Fruit Muffins, Freshly Brewed Coffee, Decaf and an Assortment of International Teas.

\$6.95

The International

A Selection of Chilled Fruit Juices, Sliced Fresh Fruit Tray, Chef's Choice of Fresh Pastries, Fruit Muffins and Petite Croissants with Fruit Preserves, Freshly Brewed Coffee, Decaf and an Assortment of International Teas.

\$8.25

Breakfast Buffets

(25 Person Minimum)

The Eye Opener

A Selection of Chilled Fruit Juices, Fluffy Scrambled Eggs, Hash Brown Potatoes, Bacon, Sausage Links, Assorted Breakfast Pastries, Fruit Muffins, Petite Croissants with Fruit Preserves, Freshly Brewed Coffee, Decaf and an Assortment of International Teas.

\$8.95

Sunrise Scrambler

A Selection of Chilled Fruit Juices, Sliced Fresh Fruit Tray, Fluffy Scrambled Eggs, Denver Eggs, Hash Brown Potatoes, Bacon, Sausage Links, Assorted Breakfast Pastries, Fruit Muffins, Petite Croissants with Fruit Preserves, Freshly Brewed Coffee, Decaf and an Assortment of International Teas.

\$9.95

Day Breaker

A Selection Of Chilled Fruit Juices, Sliced Fresh Fruit Tray, Golden French Toast, Fluffy Scrambled Eggs, Bacon, Sausage Links, Hash Brown Potatoes, Assorted Breakfast Pastries, Fruit Muffins and Petite Croissants with Fruit Preserves, Freshly Brewed Coffee, Decaf and an Assortment of International Teas.

\$10.50

Plated Breakfasts

(15 Person Minimum)

All American Breakfast

Chilled Orange Juice, Fresh Fruit Muffins, Fluffy Scrambled Eggs, Choice of Bacon or Sausage Links, Hash Brown Potatoes & a Fresh Fruit Garnish, Freshly Brewed Coffee, Decaf and Herbal Teas

\$7.95

From The Griddle

Chilled Orange Juice, Cinnamon & Vanilla Accented French Toast with Choice of Bacon or Sausage Links, Hash Brown Potatoes, Freshly Brewed Coffee, Decaf and Herbal Tea.

\$7.95

South of the Border

A Flour Tortilla Filled with Three Scrambled Eggs, Apple-Smoked Bacon, Potatoes, Red Bell Peppers, Sweet Red Onions, Chile-Fired Corn and Fresh Cilantro. Topped with Cheddar Cheese and Baked. Garnished with a Rancho Chile Cream Drizzle. Served with Home Fries, Salsa and Chilled Orange Juice.

\$8.25

Coffee Breaks

Assorted Breakfast Pastries, Fruit Muffins, Bagels or Donuts	\$18.95 Per Dozen
Petite Croissants with Fruit Preserves	\$17.95 Per Dozen
Homemade Brownies	\$17.00 Per Dozen
Freshly Baked Gourmet Cookies	\$16.50 Per Dozen
Assorted Granola Bars	\$12.00 Per Dozen
Whole Fruit	\$1.50 Each
Sliced Fresh Fruit Tray	\$50.00 (Serves approximately 25 people)

Snacks

Relish Tray	\$35.00 (Serves approximately 25 people)
Mixed Peanuts	\$17.00 Per Pound
Dry Roasted Peanuts	\$15.00 Per Pound
Tortilla Chips with Salsa	\$10.50 Per Pound
Potato Chips with Dip	\$10.50 Per Pound
Party Mix	\$13.25 Per Pound
Freshly Popped Popcorn	\$9.00 Per Pound
Assorted Candy Bars	\$16.00 Per Dozen
Granola Bars	\$1.75 Each
Jumbo Warm Stadium Pretzels	\$1.95 Each

Beverages

Freshly Brewed Coffee or Decaf	\$18.00 Per Gallon, \$7.95 Per Pot
Hot Chocolate	\$1.50 Per Pack
Lemonade or Iced Tea	\$17.00 Per Gallon
Assorted International Teas	\$1.25 Per Bag
Bottled Water	\$1.95 Per Bottle
Assorted Soda	\$1.95 Per Bottle
Milk	\$1.50 Each
Fruit Juice (Orange, Cranberry or Pineapple)	\$8.50 Per Carafe
Fruit Punch	\$17.00 Per Gallon
Champagne Punch	\$28.50 Per Gallon

Specialty Breaks

Movie Time

Freshly Popped Popcorn, Pretzels, Assorted Candy Bars, Assorted Sodas, Freshly Brewed Coffee and Decaf.
\$5.25 Per Person

Back to Nature

Sliced Fresh Fruit Tray and Assorted Granola Bars, a Selection of Chilled Fruit Juices and Bottled Water.
\$6.25 Per Person

The Santa Fe Break

Southwest Chicken Pot Stickers, Salsa, Sour Cream, Warm Tri-Colored Tortilla Chips with Chili Con Queso Dip, Assorted Sodas and Bottled Water.
\$6.95 Per Person

The Brookfield Break

Freshly Baked Assorted Cookies, Assorted Candy Bars, Assorted Sodas, Freshly Brewed Coffee and Decaf.
\$5.50 Per Person

Brewers Break

Freshly Popped Popcorn, Dry Roasted Peanuts, Jumbo Warm Stadium Pretzels with Cheese, Assorted Soda and Bottled Water.
\$6.25 Per Person

The Sweet Street Break

Freshly Baked Assorted Cookies, Homemade Brownies, Assorted Candy Bars, White Chocolate Dipped Strawberries, Assorted Soda, Bottled Water, Freshly Brewed Coffee and Decaf.
\$7.50 Per Person

Luncheon Service

Entrées

Please Limit Your Entrée Choices To:

1 Choice: 20-25 People

2 Choices: 26-50 People

3 Choices: 51+ People

Sandwiches and Salads

All Sandwiches and Salads are Served with Coffee, Decaf, Iced Tea, Milk and a Dessert.

Caesar Salad \$7.95

*Fresh Romaine Lettuce Tossed with our Own Caesar Dressing and Topped with Large Zesty Croutons.
With Chicken: \$9.95*

Oriental Chicken Salad \$10.50

*Shredded Iceberg Lettuce with Marinated, Grilled Chicken Breast, Crispy Wonton Strips, Mandarin Oranges, Snow Peas and Water Chestnuts.
Served with Toasted Sesame and Sweet and Sour Dressings, Bread and Butter.*

Chef Salad \$9.95

*Mixed Greens with Diced Ham, Chicken, Tomatoes, Cucumbers, Eggs,
Shredded Mozzarella and Cheddar Cheeses.
Served with a Choice of Dressing, Bread and Butter.*

Chicken Bruschetta Salad \$10.50

Marinated Chicken Breast Strips Served on Crisp Salad Greens, Tossed in a Balsamic Vinaigrette with Bruschetta Tomatoes, Parmesan Cheese, Kalamata Olives and Garnished with a Toasted Caesar Crostini.

French Dip \$9.95

*Lean Sliced Roast Beef on a French Hoagie Roll.
Served with Au Jus, Pickle Slices and Potato Chips.*

Club Croissant \$9.95

Smoked Turkey, Crisp Bacon Strips, Lettuce and Tomato Slices Served on a Flaky Croissant and Paired with Penne Pasta Salad.

Santa Fe Chicken Wrap \$9.95

Charbroiled Fajita Chicken Strips, Chile-Fired Corn, Diced Avocado, Tomatoes and Red Onions Wrapped in a Jalapeno and Cheese Tortilla with Shredded Lettuce, Monterey Jack Cheese and a Chipotle- Seasoned Mayonnaise. Served with Potato Chips.

Soup and Sandwich \$11.95

A Cup of Homemade Soup Paired with a Stacked Deli Sandwich.

Your Choice of One of the Following:

*Smoked Turkey with Cheddar Cheese,
Roast Beef with Provolone Cheese,
Ham with Swiss Cheese,
Tuna Salad or Chicken Salad.*

*Served on Nine-Grain, Country White, Dark Rye
or on a Flaky Croissant with Lettuce, Tomato,
Pickle Slices and Kettle Potato Chips.*

Luncheon Specialty Entrées

(Minimum 20 people)

All Specialty Entrées Include a Fresh Garden Salad with Two Dressings, Choice of Two Accompaniments, Fresh Rolls and Butter, Coffee, Decaf, Iced Tea, Milk and a Dessert.

Please Limit Your Entrée Choices To:

1 Choice: 20-25 People

2 Choices: 26-50 People

3 Choices: 51+ People

Baked Chicken \$11.95

Tender Chicken, Herb-Rubbed and Oven-Roasted Golden Brown.

Southern Fried Chicken \$11.95

Tender Chicken Marinated and Deep-Fried Crisp and Juicy.

Breast of Chicken Teriyaki \$12.50

Boneless Chicken Breast Charbroiled and Glazed with Golden Teriyaki Sauce. Served on a Broiled Pineapple Ring.

Roast Turkey \$11.95

Slow-Roasted Whole Turkey Sliced and Served with Sage Dressing and Natural Gravy.

Baked Orange Roughy \$12.95

Delicate Orange Roughy Baked in White Wine and Lemon Butter.

Broiled Salmon \$13.95

A Boneless Atlantic Salmon Fillet Charbroiled and Topped with Dill Butter.

Baby Back Ribs \$13.95

A Half-Rack of Slow-Roasted and Flash Grilled Baby Back Ribs Finished with Our Own Special Barbecue Sauce.

Roast Pork Loin \$12.95

Tender Slow-Roasted Center Cut Canadian Back Pork Loin, Sliced in Medallions and Topped with Natural Pan Gravy.

Baked Stuffed Pork Chop \$12.95

A Boneless Center Cut Pork Chop Stuffed with Our Herb Dressing and Topped with Natural Sauce.

Braised Tenderloin Tips \$13.95

Choice Steer Tenderloin Tips Braised with Onions and Mushrooms in a Rich Brown Sauce. Served with Bow Tie Pasta

Roast Prime Rib of Beef \$14.95

A 10 oz. Cut of Choice Slow-Roasted Prime Rib Au Jus.

Strip Sirloin Bordelaise \$13.95

Thinly Sliced Whole Roasted Choice Strip Loin Topped with a Rich Bordelaise Sauce.

Lasagna \$12.95

Tender Lasagna Sheets Layered with Italian Meat Sauce, Ricotta, Mozzarella and Parmesan Cheeses. Baked Golden Brown

Vegetable Lasagna \$12.95

Lasagna Noodles Layered with a Chopped Spinach and Ricotta Cheese Filling in a Rich Cream Sauce. Served with Shoestring Carrots, Garlic and Onions. Topped with a Parmesan Cheese, Bread Crumb Topping.

Accompaniment Selections (Choice of Two)

Parsley-Buttered Potatoes

Mashed Potatoes w/ Gravy

Au Gratin Potatoes

Oven-Browned Potatoes

Baked Potato w/ Sour Cream

Steamed Red Potatoes w/Herb

Butter

Penne Pasta w/ Peppers

Wild Rice

Buttered Corn

Green Bean Almondine

Mixed Vegetables

Buttered Carrots w/ Sugar Snap

Peas

Dessert Selections (Choice of One)

Carrot Cake

German Chocolate Cake

Heath Bar Cream Pie

Gourmet Cookies

Strawberry Cream Pie

Chocolate Truffle Mousse

Apple Pie

Black Forest Cake

Luncheon Buffets

(Minimum 20 people)

All Luncheon Buffets Include a Choice of Two Salads, Two Accompaniments, One Dessert,
and Freshly Baked Bread, Butter, Coffee, Decaf, Iced Tea and Milk

Entrée Choices

Choice of Two Entrées \$13.95

Baked Chicken

Tender Chicken, Herb-Rubbed
and Oven-Roasted Golden Brown.

Southern Fried Chicken

Tender Chicken Marinated and
Deep-Fried Crisp and Juicy.

Breast of Chicken Teriyaki

Boneless Chicken Breast Charbroiled
and Glazed with Golden Teriyaki Sauce.
Served on a Broiled Pineapple Ring.

Roast Turkey

Slow-Roasted Sliced Whole Turkey.
Served with Sage Dressing and Natural Gravy.

Baked Orange Roughy

Delicate Orange Roughy Baked
in White Wine and Lemon Butter.

Broiled Salmon

A Boneless Atlantic Salmon Fillet Charbroiled
and Topped with Dill Butter.

Roast Pork Loin

Tender Slow-Roasted Center Cut Canadian Back Pork Loin,
Sliced in Medallions and Topped with Natural Pan Gravy.

Baked Stuffed Pork Chop

A Boneless Center Cut Pork Chop Stuffed with Our Herb
Dressing and Topped with Natural Sauce.

Sliced Roast Beef

Sliced Choice Round and Topped
with a Mushroom Gravy.

Braised Tenderloin Tips

Choice Steer Tenderloin Tips Braised
with Onions and Mushrooms in a Rich Brown Sauce.
Served with Bow Tie Pasta.

Lasagna

Tender Lasagna Sheets Layered with Italian Meat Sauce,
Ricotta, Mozzarella and Parmesan Cheeses.
Baked Golden Brown.

Vegetable Lasagna

Lasagna Noodles Layered with a Chopped Spinach and Ricotta
Cheese Filling in a Rich Cream Sauce. Served with Shoestring
Carrots, Garlic and Onions. Topped with a Parmesan Cheese,
Bread Crumb Topping.

Salad Selections (Choice of Two)

Tossed Salad	Cole Slaw
Cottage Cheese	Pasta Salad
Potato Salad	Fruit Salad

Accompaniment Selections (Choice of Two)

Parsley-Buttered Potatoes	Penne Pasta w/ Peppers
Mashed Potatoes w/ Gravy	Wild Rice
Au Gratin Potatoes	Buttered Corn
Oven-Browned Potatoes	Green Bean Almondine
Baked Potato w/ Sour Cream	Mixed Vegetables
Steamed Red Potatoes w/ Herb Butter	Buttered Carrots w/ Sugar Snap Peas

Dessert Selections (Choice of One)

Carrot Cake	Strawberry Cream Pie
German Chocolate Cake	Chocolate Truffle Mousse
Heath Bar Cream Pie	Apple Pie
Fresh Baked Gourmet Cookies	Black Forest Cake

Deli Luncheon Buffets

(Minimum 20 People)

Express Sandwich Buffet \$11.95

Sliced Turkey, Ham, Roast Beef, Assorted Cheeses, Cole Slaw, Potato Salad, Champps Potato Chips, Condiments, Assorted Relishes, Selected Fresh Bread and Coffee, Iced Tea and Milk

New York Style Deli Buffet \$12.95

Sliced Turkey, Ham, Roast Beef, Assorted Cheeses, Garden Salad, Cole Slaw, Potato Salad, Champps Potato Chips, Condiments and Assorted Relishes, Selected Fresh Bread and Rolls, Freshly Baked Gourmet Cookies, Coffee, Decaf, Iced Tea and Milk

All-American Deli Buffet \$13.95

(Minimum 30 People)

Sliced Smoked Turkey, Lean Roast Beef, Country Ham, Salami, Sliced Wisconsin Cheeses, Tuna Salad, Garden Salad, Fruit Salad, Potato Salad, Champps Potato Chips, Condiments and Assorted Relishes, Selected Fresh Breads and Croissants, Assorted Pies and Cakes, Coffee, Decaf, Iced Tea, and Milk

Dinner Specialty Entrées

Please Limit Your Entrée Choices To:

1 Choice: 25-30 People

2 Choices: 31-50 People

3 Choices: 51+ People

All Specialty Entrées Include a Fresh Garden Salad with Two Dressings,
Two Accompaniments, Fresh Rolls and Butter,
Coffee, Decaf, Iced Tea, Milk and a Dessert.

Baked Chicken \$15.95

Tender Chicken, Herb-Rubbed
and Oven-Roasted Golden Brown.

Chicken Parmesan \$17.95

Sautéed Tender Italian Breaded Chicken Breast Topped
with Marinara Sauce and Mozzarella Cheese.
Baked Golden Brown on a Bed of Fettuccini.

Chicken Marsala \$17.95

Tender Chicken Breast Lightly Seasoned & Sautéed with
Portabellas in a Marsala Wine Sauce with Angel Hair Pasta.

Breast Of Chicken, Sauce Supreme \$16.95

Tender Breast of Chicken Poached in a White Wine Broth and
Topped with a White Wine Cream Sauce.

Chicken Tortellini \$14.95

Tri-Colored Cheese Filled Tortellini with Chicken Breast Pieces,
Fresh Spinach, Red Onions, Artichoke Hearts and Sun-Dried
Tomatoes in an Herb Cream Sauce.

Baked Orange Roughy \$16.95

Delicate Orange Roughy Baked in White Wine
and Lemon Butter.

Broiled Salmon \$17.95

A Boneless Norwegian Salmon Fillet Topped with a Chardonnay
Cream Sauce.

Salmon Oscar \$19.95

A Boneless Norwegian Salmon Fillet Topped with Jumbo Lump
Crab Meat, Fresh Asparagus Spears and Hollandaise
Sauce.

Shrimp Scampi \$17.95

Tender Jumbo Shrimp Sautéed with Garlic in a Lemon
Wine Sauce. Served Over Angel Hair Pasta.

Baby Back Ribs \$17.95

A Half Rack of Slow-Roasted and Flash Grilled Baby Back
Ribs, Finished with Our Own Barbecue Sauce.

Additional Starters

Soup Du Jour \$1.95

Fruit Cup \$1.95

Roast Pork Loin \$16.95

Center Cut Canadian Back Pork Loin Slow-Roasted.
Hand Carved Medallions Placed on Herb Dressing
and Topped with Natural Pan Gravy.

Baked Stuffed Pork Chop \$16.95

A Center Cut Boneless Pork Chop Stuffed with Herb Dressing
and Finished with Natural Jus.

Sliced Roast Strip Loin \$18.95

A 10 oz. Portion of Choice New York Strip Loin Sliced
and Finished with a Cabernet Mushroom Sauce.

Roast Prime Rib \$19.95

Slow-Roasted Choice Prime Rib Hand Carved Into a 14 oz.
Portion and Served with Natural Jus.

Braised Tenderloin Tips \$16.95

Choice Steer Tenderloin Tips Braised with Onions and Mushrooms
in a Rich Brown Sauce.
Served Over Bow Tie Pasta.

Broiled Steer Tenderloin with Bordelaise Sauce \$20.95

An 8 oz. Choice Steer Tenderloin Filet Broiled To Your Asking
(One Temperature Per Group)
Served with Bordelaise Sauce.

Filet Mignon & Shrimp Scampi \$21.95

A 4 oz. Choice Steer Tenderloin Filet Accompanied By Four
Jumbo Prawns. Sautéed in Scampi Butter and Served on a Bed of
Angel Hair Pasta.

Accompaniment Selections (Choice of Two)

Parsley-Buttered Potatoes

Mashed Potatoes with Gravy

Au Gratin Potatoes

Steamed Red Skin Potatoes with Herb Butter

Baked Potato with Sour Cream

Oven-Browned Potatoes

Twice-Baked Potatoes (Add \$1.00)

Penne Pasta with Roasted Peppers

Wild Rice

Buttered Corn

Green Bean Almondine

Mixed Vegetables

Buttered Carrots with Sugar Snap Peas

Broccoli with Cheese Sauce (Add \$.50)

Dessert Selections (Choice of One)

Carrot Cake

German Chocolate Cake

Heath Bar Cream Pie

Fresh Baked Gourmet Cookies

Strawberry Cream Pie

Chocolate Truffle Mousse

Apple Pie

Black Forest Cake

Dinner Buffets

(Minimum 25 People)

All Dinner Buffets Include Three Salads, Three Accompaniments,
One Dessert, and Fresh Baked Bread, Butter, Coffee, Decaf, Iced Tea and Milk.

Entrée Choices

Choice of Two Entrées \$17.95

Choice of Three Entrées \$19.95

Baked Chicken

Tender Chicken, Herb-Rubbed
and Oven-Roasted Golden Brown.

Southern Fried Chicken

Tender Chicken Marinated
and Deep-Fried Crisp and Juicy.

Breast of Chicken Teriyaki

Boneless Chicken Breast Charbroiled
and Glazed with Golden Teriyaki Sauce.
Served on a Broiled Pineapple Ring.

Roast Turkey

Slow-Roasted Whole Turkey Sliced
and Served with Sage Dressing and Natural Gravy.

Baked Orange Roughy

Delicate Orange Roughy Baked
in a White Wine and Lemon

Broiled Salmon

A Boneless Atlantic Salmon Fillet Charbroiled
and Topped with Dill Butter.

Roast Pork Loin

Tender Slow-Roasted Center Cut Canadian
Back Pork Loin, Sliced in Medallions and
Topped with Natural Pan Gravy.

Baked Stuffed Pork Chop

A Boneless Center Cut Pork Chop Stuffed
with Our Herb Dressing and Topped with Natural Sauce

Sliced Roast Beef

Sliced Choice Round and Topped
with a Mushroom Gravy.

Braised Tenderloin Tips

Choice Steer Tenderloin Tips Braised with Onions and Mushrooms in a Rich Brown
Sauce.
Served with Bow Tie Pasta.

Roast Strip Loin

Slow-Roasted Choice Strip Loin, Sliced
and Topped with a Red Wine Brown Sauce.

Roast Prime Rib of Beef Au Jus

Slow-Roasted Choice Ribeye,
Sliced and Served in Natural Jus.

Lasagna

Tender Lasagna Sheets Layered with Italian Meat Sauce, Ricotta, Mozzarella and
Parmesan Cheeses.
Baked Golden Brown.

Vegetable Lasagna

Lasagna Noodles Layered with Chopped Spinach
and Ricotta Cheese Filling in a Rich Cream Sauce. Served with Shoestring Carrots,
Garlic and Onion.
Topped with a Parmesan Cheese, Bread Crumb Topping.

Salad Selections (Choice of Three)

Tossed Salad
Cottage Cheese
Potato Salad

Cole Slaw
Pasta Salad
Fruit Salad

Dessert Selections (Choice of One)

Carrot Cake
German Chocolate Cake
Heath Bar Cream Pie
Fresh Baked Gourmet Cookies

Strawberry Cream Pie
Chocolate Truffle Mousse
Apple Pie
Black Forest Cake

Accompaniment Selections (Choice of Three)

Parsley-Buttered Potatoes
Mashed Potatoes w/ Gravy
Au Gratin Potatoes
Oven-Browned Potatoes
Baked Potato w/ Sour Cream
Steamed Red Potatoes w/
Herb Butter
Twice Baked Potatoes
(Add \$1.00)

Penne Pasta w/ Peppers
Wild Rice
Buttered Corn
Green Bean Almondine
Mixed Vegetables
Buttered Carrots with Sugar
Snap Peas
Broccoli with Cheese Sauce
(Add .50)

Hors D'Oeuvres

Display Trays

Smoked Salmon Tray

Served with Gourmet Crackers & Lemons

5-7 Pound Average \$100.00

Assorted Vegetable Tray

Served with Zesty Ranch Dip

Serves 25 \$35.00

Serves 50 \$50.00

Sliced Cheese & Cracker Tray

Serves 25 \$35.00

Serves 50 \$60.00

Fresh Fruit Tray

Serves 25 \$50.00

Serves 50 \$80.00

Sliced Cheese & Sausage Tray

Serves 25 \$45.00

Serves 50 \$80.00

Assorted Meat & Cheese Tray

*Roast Beef, Ham and Turkey; Served with
Swiss and Cheddar Cheeses and Medallion Buns.*

\$5.95 Per Person

Cold Selections

Iced Jumbo Shrimp

Served with Cocktail Sauce and Lemons

\$1.75 Per Piece

Italian Bruschetta Tomatoes

Served with Toasted Caesar Crostini

Serves 25 \$35.00

Iced Snow Crab Claws

Served with Cocktail Sauce and Lemons

\$1.75 Per Piece

Layered Taco Dip

Served with Tri-Colored Tortilla Chips

Serves 25 \$18.00

Hot Selections

Per 50 Pieces

Champps Wings

Our Famous Jumbo Wings Served Buffalo, BBQ or Bourbon Style with Blue Cheese Dressing.

\$50.00

Chicken Tenderloins

Marinated Tenderloins, Golden Spice Breaded, with Honey Mustard.

\$60.00

Crab Rangoon

Snow Crab, Cream Cheese and Oriental Seasoning in a Crispy Wonton Wrapper.

\$65.00

Spinach Artichoke Dip

A Blend of Spinach, Artichoke Hearts, Mozzarella and Parmesan Cheeses. Served with Tri-Colored Tortilla Chips.

\$11.95 Per Pound

Asian Shrimp Egg Rolls

Tender Shrimp Pieces and Asian Vegetables Encased in a Crispy Egg Roll Wrapper. Served with Sweet & Sour Sauce.

\$60.00

Pork Pot Stickers

Tender Pork and Vegetable Dumpling Fried Crisp. Served with Sweet & Sour Sauce.

\$50.00

Cocktail Franks in Puff Pastry

Mini Cocktail Smokies Wrapped in a Flaky Puff Pastry

\$50.00

Bacon Chestnuts

Savory Whole Water Chestnuts Lightly Coated in Breadcrumbs. Wrapped in Dry-Cured Bacon.

\$50.00

Stuffed Mushrooms

Whole Mushroom Caps Stuffed with Snow Crab Meat, Chopped Bell Pepper & Celery.

\$70.00

Potato Skins

Deep-Fried Potato Boats Filled with Melted Cheddar and Bacon Bits. Served with Seasoned Sour Cream.

\$70.00

Cordon Bleu Bites

Tender Breast Meat Wrapped Around Ham and Swiss Cheese. Breaded and Deep-Fried.

\$55.00

Chicken Drumettes

Lightly Breaded and Fried Golden with Ranch Dip.

\$50.00

Bacon Scallops

Sea Scallops Dusted with Bread Crumbs and Wrapped in Apple-Smoked Bacon.

\$75.00

Thai Chicken Spring Rolls

Shredded Breast Meat with Sliced Cashews, Garden Vegetables and Select Seasoning. Wrapped in a Crisp Spring Roll Wrapper.

Served with Sweet & Sour Sauce.

\$60.00

Asian Vegetable Egg Rolls

A Variety of Fresh Vegetables with a Touch of Soy Sauce Hand-Rolled in an Egg Roll Wrapper. Served with Sweet & Sour Sauce

\$50.00

BBQ Ribolettes

Slow-Roasted Individual Back Ribs Brushed with Champps BBQ Sauce.

\$60.00

Champps Meatballs

Homemade Meatballs Tossed in BBQ or Swedish Sauce.

\$50.00

Quiche Lorraine

Cream Cheese Based Shell Filled with a Bacon, Swiss and Onion Custard.

\$60.00

Beef Empanada

Pastry Filled with Seasoned Ground Beef, Chilies, Bell Peppers and Spices.

\$60.00

Chicken & Pineapple Skewers

Tender Chicken Breast and Juicy Pineapple Chunks Glazed with Sweet & Sour Sauce.

\$70.00

Spirits

*Host Bar: Drinks Purchased by Host of Party; Tax and Service Charge Additional.
Cash Bar: Drinks Purchased by Your Guests, Inclusive of Sales Tax.*

<u>Selections</u>	<u>Host Bar Price</u>	<u>Cash Bar Price</u>
Top Shelf Brands, Per Drink	\$6.00	\$6.25
Premium Brands, Per Drink	\$4.75	\$5.00
Call Drinks, Per Drink	\$4.00	\$4.25
House Brands, Per Drink	\$3.50	\$3.75
Imported Beer, Per Bottle	\$4.00	\$4.25
Premium Beer, Per Bottle	\$3.75	\$4.00
Domestic Beer, Per Bottle	\$3.25	\$3.50
House Wine, Per Glass	\$5.50	\$5.75
Premium Wine, Per Glass	\$6.25-\$6.75	\$6.50-\$7.00
Wine Coolers	\$3.25	\$3.25
Soft Drinks, Per Glass	\$2.00	\$2.25

*Host or Cash Bars producing less than \$250.00 in Sales for each 2-hour period are subject to \$35.00 labor charge per bartender.
Host or Cash Bars have a 2-hour minimum. Less than 2-hours are subject to a \$100.00 set-up fee.*

House Champagne

Asti Spumante or Paul Cheneau Brut
\$20.95 Per Bottle

½ Barrel of Domestic Beer

Miller Lite, Genuine Draft, High Life, Budweiser,
Bud Light, Coors Light
\$195.00

¼ Barrel Domestic Beer

\$110.00

Wines with Meals

Robert Mondavi Woodridge
(Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel)
\$22.95 Per Bottle

½ Barrel of Premium Beer

Samuel Adams Lager, Samuel Adams Seasonal, Leinenkugel's
Honey Weiss, Leinenkugel's Red, Labatt's Blue or Foster's Lager
\$250.00

¼ Barrel Premium Beer

\$165.00

Domestic Bottled Beers

Miller Lite/MGD/High Life
Budweiser/Bud Light
Michelob Ultra
O'Doul's Amber

Premium Bottled Beers

Leinenkugel's Seasonal
Labatt's Blue Light
Rolling Rock

Imported Bottled Beers

Heineken
Corona
Amstel Light
Beck's
Samuel Adams Light
St. Pauli Girl (NA)

Wine Coolers & Malternatives

Smirnoff Ice
Mike's Lemonade
Bartles & James

*Ask the Catering Sales Manager for Special Requests or for Further Information
About Any of the Spirit Offerings We Can Provide.*

Champps Americana Brookfield
Open Bar Packages

Country Inn & Suites Groups Applicable Only
Group Minimum of 25

House Brand Open Bar Package
\$14.95 per person

- *House Brand Liquors and Cordials.*
- *Copperidge White Zinfandel, Chardonnay, Cabernet, and Merlot by the Glass.*
- *Soda by the Glass.*
- *One Domestic ½ Barrel choice from the following:*
Miller Lite, Coors Light, Bud Light, Budweiser, MGD, and MGD Light.
- *One Domestic Bottle Beer choice from the following:*
Miller Lite, MGD, MGD Light, Budweiser, Bud Light.

Call Brand Open Bar Package
\$16.95 per person

- *Call Brand Liquors and Cordials.*
- *Robert Mondavi Woodbridge White Zinfandel, Chardonnay, Cabernet, and Merlot by the Glass.*
- *Soda by the Glass.*
- *One Domestic or Premium ½ Barrel choice from the following:*
Miller Lite, MGD, MGD Light, Coors Light, Bud Light, Budweiser, Leinenkugel Seasonal.
- *One Domestic Bottle Beer Choice (As listed in House Brand Category).*
- *One Premium Bottle Beer choice from the following:*
Rolling Rock, Leinenkugel Seasonal, Labatt Blue Light.

Premium Brand Open Bar Package
\$19.50 per person

- *Top Shelf Liquors, Call Brand Liquors, and Cordials.*
- *Gallo Sonoma Zinfandel, Chardonnay, Cabernet, and Merlot by the glass.*
- *Soda by the Glass.*
- *One Domestic, Premium, or Import ½ Barrel Choice from the following:*
Samuel Adams, Samuel Adams Seasonal
(Plus Additional Beer Choice from Previous Packages)
- *Two Domestic Bottle Beer Choices (From Previous Categories)*
- *One Import Bottle Beer Choice from the following:*
Heineken, Amstel Light, Corona, Corona Light, and Samuel Adams Light.

Open bar packages are offered for a period of two uninterrupted hours. Exception to this would be for any function including meal service. Coffee service is available with all bar packages. Please speak with the catering manager regarding additional hours.

To provide you and your guests with the best service possible, it is our policy to close all bar services for the duration of the meal. The bar will reopen after dinner, and extend for an additional half hour.

Good Faith Policy: Responsible consumption of alcoholic beverages is based on the safety and best interest of all guests and employees in attendance and is at the discretion of management.

The above packages do not include champagne or wine service incorporated into dinner packages. The packages also don't include drinks "on the rocks" or as shots.