



Catering Menu

Vennebu Hill at Myklebust Farms is very excited to partner with The Bricton Group, an award winner hospitality management company, based in the Midwest with many well established and successful management locations. Vennebu Hill and the Bricton Group are committed to delivering unparalleled value to guest by offering products and services designed to exceed expectations. With unique expertise from food and beverage to event planning, Vennebu Hill and The Bricton Group reach for the out of ordinary. While tapping into current market trends in hospitality, Vennebu Hill at Myklebust farms specialist work with our guest to develop a customized experience for each special event. We look forward to working with you!

360 County Road A South, Baraboo, WI 53913

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Prices do not include 21% service charge and 6.75% sales tax



Breaks

Minimum of 25 guests
Price based per person

A.M. Breaks

Muffin Break ~ \$ 9

Assorted muffins and artisan scones
Fresh brewed coffee regular/decaf, hot tea

Donuts & Pastries ~ \$8

Assorted donuts
Mini pastries
Fresh brewed coffee regular/decaf, hot tea

P.M. Breaks

Sweets Break ~ \$ 8

Assortment of cookies, brownies, and bars
White and chocolate milk, fresh brewed coffee regular/decaf, hot tea

Pretzel Break ~ \$ 9

Baked Bavarian pretzel sticks with warm beer cheese and grain mustard
Assorted soft drinks & water

Candy Break ~ \$ 6

Assortment of candy bars
Assorted soft drinks & water

Snack Mix ~ \$6

Assortment of trail mix, bars, party mix
Assorted soft drinks & water

Sausage, Cheese & Crackers ~ \$ 8

Wisconsin summer sausage, salami, andouille
Cheddar, baby Swiss, pepper jack and smoked gouda cheeses
Assortment of crackers
Assorted soft drinks & water

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Breakfast Buffet

Minimum of 25 guests
Price based per person

Breakfast buffets include coffee regular/decaf & assorted juices

Continental Breakfast ~ \$8

Mini pastries
Sliced bread for toast
Biscuits
Assorted jams
Fresh whole fruits

Traditional Breakfast ~ \$20

Scrambled eggs
Choice of thick cut bacon or sausage links
Fried red potatoes
Sliced fruit
Assorted muffins and pastries

Hearty Breakfast ~ \$22

Scrambled eggs
Thick cut bacon and sausage links
Fried red potatoes
French toast and pancakes with fruit topping (strawberry/apple cinnamon) & whipped topping
Sliced fruit
Assorted muffins & pastries

Breakfast Buffet Enhancements

Omelet Station ~ \$8

Made to order omelet station with choices of:
Ham, bacon, peppers, onions, tomatoes, mushrooms, cheddar cheese

Add boiled or poached eggs ~ \$2

Condiments: tarragon aioli, garlic chive cream, dill dijonaise
Norwegian smoked sea salt and pepper medley

Norwegian Feature: Dill & Shallot Cream Cheese Smoked Salmon Bagel ~ \$7

Granola & Assorted Yogurts ~ \$4

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Berry Parfaits ~ \$5

Lunch Buffet

Minimum of 25 guests

Price based per person

Deli Boxed Lunch Display ~ \$20

Roast beef, smoked ham, tuna salad, egg salad or roasted turkey with horseradish sauce, Dijonae, & sun-dried tomato aioli

Smoked gouda, baby Swiss, cheddar & pepper jack cheeses

Lettuce, tomato, red onion, pickles & pepperoncini

Sliced hoagies & sliced whole wheat bread

Pasta salad & assorted chips

Assorted cookies

Cook Out Lunch ~ \$24

Char-grilled beef sliders with cheddar & Swiss cheese, lettuce, tomato, & red onion

Wisconsin beer bratwurst with sauerkraut & grain mustard

Orange honey glazed grilled salmon skewers, braised kale, pickled peppers

Brat & slider buns, pasta salad & assorted chips

Assorted cookies

Taco Bar:

*Choose 1 taco option

Street Tacos ~ \$19

Slow cooked pork & chicken served with verde or rojo sauce

Onion, queso fresco, cilantro, lime wedges, corn & flour tortillas, Spanish rice with roasted corn & poblanos

Tortilla chips & salsa

Chili chocolate glazed churros

Traditional Tacos ~ \$20

Seasoned beef & chicken taco meats

Lettuce, tomato, onion, cheddar jack blend, sour cream, salsa, hard taco shells, flour tortillas

Spanish rice, pinto beans with oregano & green chilis

Tortilla chips & salsa

Chili chocolate glazed churros

Fish Tacos ~ \$22

Breaded & fried cod, shaved slaw with cilantro cream, corn relish

Corn & flour tortillas, pinto beans with oregano & chilis, lemon rice pilaf, tortilla chips & salsa

Chili chocolate glazed churros

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Pizza & Salad Bar ~ \$19

Garlic herb cheese, sausage & pepperoni
House salad with ranch & Italian vinaigrette

Italian ~ \$24 *Choose 2

Italian meatball marinara penne bake – topped with parmesan herb blend
Lasagna bake – topped with mozzarella, parmesan & herbs
Italian sausage & mushroom cavatappi in roasted garlic fennel cream sauce
Shrimp or chicken & broccoli fettuccine Alfredo
Cavatappi primavera – vegetable blend in sun dried tomato cream sauce, fresh basil
Garlic bread & Caesar salad
Assorted Italian cookies

BBQ ~ \$26

Slow cooked pulled pork & BBQ glazed chicken
Baked beans, mac & cheese, coleslaw & corn bread
*Add smoked pork ribs ~ \$8/person

Nordic Smorgasbord ~ \$24

Wheat & rye breads, butter, pickled herring, beets, red onions, hard boiled eggs, dill sauce
Meatballs in rich brown gravy, sour cream, & dill buttered egg noodles
Choice of roasted salmon or cod, lemon dill sauce, red potatoes & leeks in garlic butter
Balsamic glazed Brussel sprouts, dilled carrots, apple fennel slaw
Sour crème cake & ginger cookies

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A La Carte Options

	Dozen	Each
Assorted Donuts	\$24	\$2.00
Assorted Muffins	\$26	\$2.25
Assorted Danish & Pastries	\$26	\$2.25
Assorted Bagels with cream cheese	\$24	\$2.00
Medium Croissants with assorted jams	\$26	\$2.25
Fresh Whole Fruit (apples, oranges, bananas)	\$22	
Individual Yogurt (assorted flavors)	\$36	\$3.00
Assorted Cookies	\$24	\$2.00
Granola Bars	\$24	\$2.00
Assorted Dessert Bars (lemon, strawberry cheesecake, blondies, fudge brownies)	\$36	\$3.00
Soft Pretzels with Beer Cheese Dip	\$36	\$3.00
Chips & Onion Dip / Tortilla Chips & Salsa	\$26 per tray	
Spinach & Artichoke Dip with Pita Chips	\$28 per tray	
Party Mix	\$20 per pound	

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Hors d'oeuvres

Butler passed
Prices based on 12 pieces

Cold

Mushroom Crostini	\$ 30
Brie Cheese and Green Apple	\$ 30
Tiger Shrimp with Cajun Mango Relish	\$ 36
Smoked Salmon Cornet	\$ 36
Asparagus with Prosciutto	\$ 30
Chicken Salad Tart	\$ 30
Summer Tomato Bruschetta	\$ 30
Beet & Goat Cheese Tart	\$ 30
Avocado Prosciutto and Manchego	\$ 30
Mini fruit Kabobs	\$ 30

Hot

Vegetable Spring Rolls	\$ 28
Chicken Kabobs	\$ 30
Beef Kabobs	\$ 32
Chicken Pot Sticker	\$ 28
Mini Reuben	\$ 30
Chicken and Cheese Quesadilla	\$ 36
Italian Sausage and Goat Cheese	\$ 30
Beef Wellington	\$ 36
Wisconsin Brat Bites	\$ 28
Cocktail meatballs	\$ 28
Wisconsin Cheese Curds	\$ 28

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Platter Appetizers

Minimum of 25 guests
Price based per person

Wisconsin Cheese Selection ~ \$7

A selection of four artisanal cheeses from Wisconsin State, cheddar, Swiss, jack and gouda, served with assorted grapes, berries, nuts and crackers

Wisconsin Sausage Display from Wisconsin River Meats ~ \$8

Smoked Polish sausage, house-made andouille sausage, beer sticks, bratwurst (from Wisconsin River), assorted seasonal jams, mustard and bread

Italian Antipasto Display ~ \$9

Italian salami, prosciutto, mortadella, aged provolone, smoked fontina, fresh mozzarella, Sicilian olives, marinated artichoke hearts, roasted peppers, Roma tomatoes, onions

Garden Vegetable Crudités ~ \$6

A selection of fresh vegetables, carrots, celery, cauliflower, broccoli, peppers, cucumbers, organic dill dip, Vidalia onion spread, curried yogurt

Grilled Vegetable Display ~ \$6

Asparagus, eggplant, portobello mushrooms, peppers, zucchini, carrots

Local Fruit Display ~ \$6

Spring/Summer Fruit Display – Berries, peaches and plums
Fall/Winter Fruit Display – Apples, pears, grapes from Vennebu

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Plated Dinners

Dinners include:

Freshly baked artisan rolls

Choice of salad

Choice of one starch per entrée

Choice of one vegetable per entrée

Choice of Entrées

Chicken

Roasted Chicken ~ Herb marinated, tarragon butter	\$ 24
Lemon Herb Crusted ~ Natural reduction	\$ 24
Grilled Chicken ~ Local mushroom and sherry sauce	\$ 25

Beef

Short Rib ~ Six hours braised, local mushrooms, Vennebu Vineyard reduction	\$ 32
NY Strip Steak ~ Parmesan crusted, red wine sauce	\$ 38
Roasted Prime Rib ~ 10 oz., au jus	\$ 34
Beef Tenderloin ~ 8 oz. center cut filet, cabernet reduction	\$ 42

Pork

Sliced Pork Tenderloin ~ Served with a pork reduction	\$ 26
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Seafood

Seared Walleye Pike ~ Fennel & sundried tomato	\$ 27
Herb Crusted Salmon ~ Citrus and herb marinated, beurre blanc	\$ 28

Vegetarian

Grilled Vegetable Ravioli ~ Grilled zucchini & squash, Pomodorina sauce *Contains wheat & dairy	\$22
Vegetable Wellington ~ mushroom duxelles, roasted zucchini, squash, eggplant, red bell peppers, onions, garlic & herbs wrapped in a puff pastry with roasted red pepper sauce *Contains gluten	\$23
Garden Vegetable Plate ~ Cauliflower parsnip puree, corn cake topped with grilled zucchini, squash, corn & peppers finished with romesco sauce, basil oil & toasted almonds *Gluten & Vegan friendly	\$22

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Combination Entrées

Beef Tenderloin and Chicken

5 oz. center cut filet, red wine sauce with choice of one Chicken Entrée below

Roasted Chicken ~ Herb marinated, tarragon butter	\$ 38
Grilled Chicken ~ Local mushroom and sherry sauce	\$ 39

Beef Tenderloin and Seafood

5 oz. center cut filet, red wine sauce with choice of one Seafood Entrée below

Herb Crusted Salmon ~ Citrus and herb marinated, beurre blanc	\$ 41
Shrimp Scampi ~ Three shrimp in garlic parsley butter sauce	\$ 42

Choice of Salad

Choose one of the following

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Traditional Caesar Salad ~ Romaine, parmesan cheese, croutons, Caesar dressing
Summer Market Salad ~ Baby greens, tomato, cucumber, roasted corn, champagne vinaigrette
Fall Market Salad ~ Beets, carrots, fennel and cider vinaigrette

The following upgrades are available in lieu of the selections above for an additional fee per person with our packages

Harvest Salad ~ Baby greens, local apples, candied pecans, bleu cheese, vanilla balsamic vinaigrette ~ \$ 3

Choice of Starch

Choose one for each entrée choice

Mashed potatoes
Garlic mashed potatoes
Oven-roasted baby red potatoes
Mushroom risotto
Buttery lemon rice pilaf
Brown sugar sweet potatoes

Choice of Vegetable

Choose one for each entrée selection

Green bean almondine
Green beans and carrots
Candied carrots
Broccoli spears in garlic butter
Roasted asparagus

Kids' Entrée (Ages 3-10) ~ \$10

Served with fruit cup and homestyle mac & cheese

Choose one of the following

Chicken tenders
Cheese pizza
Mini burgers

Buffet Dinners

Buffet Dinners include salad, fresh artisan rolls, coffee, and hot tea

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Choose any two entrées, two starches and one vegetable \$ 34
Choose any three entrées, two starches and one vegetable \$ 38

Choice of Starch (choose 2)

Mashed potatoes
Garlic mashed potatoes
Oven-roasted baby red potatoes
Mushroom risotto
Buttery lemon rice pilaf
Brown sugar sweet potatoes

Choice of Vegetable (choose 1)

Green bean almondine
Green beans and carrots
Candied carrots
Broccoli spears in garlic butter
Roasted asparagus

Choice of Entrées

Chicken

Roasted Chicken ~ Herb marinated, tarragon butter
Lemon Herb Crusted ~ Natural reduction
Grilled Chicken ~ Local mushroom and sherry sauce

Beef

Sliced roast beef and mushroom au jus – can be chef carved*
Turkey and gravy – can be chef carved*
Chef-carved* smoked BBQ brisket ~ cabernet reduction
Chef-carved* prime rib ~ au jus (add \$5/person)
Chef-carved* beef tenderloin ~ cabernet reduction (add \$7/person)

Pork

Sliced Pork Tenderloin ~ Served with Wisconsin apple chutney

Seafood

Herb Crusted Salmon ~ Citrus and herb marinated, beurre blanc
Seared Walleye Pike ~ Fennel & sundried tomato

Vegetarian

Grilled Vegetable Ravioli ~ Pomodorina sauce
Vegetable Wellington ~ Roasted vegetables in puff pastry, roasted pepper sauce

*Chef carving service per buffet \$125 additional

Others

SWEET ENDINGS

Petite Sweets ~ \$10

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Chocolate Strawberries, Raspberry Almond French Macarons, Nutella Cream Puffs, Fresh Fruit Tarts, Chocolate Eclairs, Passion Fruit Meringue Tarts, Cherry Cheesecake Shooters and Flourless Chocolate Cake Pops (Base on 3 pieces per person)

Spring/Summer Sweets ~ \$8

Strawberry Shortcake Shooters, Double Chocolate Pecan Cookies, S'more Tarts and Honey Berry Lemonade (Based on 3 pieces per person)

Fall/Winter Sweets ~ \$8

Toffee Brownies, Bourbon Pecan Pie Tarts, Apple Blondie Cheesecake Bites and Cinnamon Hot Chocolate (Based on 3 pieces per person)

Donut Tower Bar & Candy Station ~ \$12 (25 person minimum)

Chef's Choice of Assorted Donuts stacked on a Tower Stand
Gummy Bears, M&M's, Twizzler Bites, Malted Milk Balls, Lemon Drops and Hershey Kisses

Chocolate Fountain ~ \$10 (100 person minimum)

Pretzels, Rice Krispie Treats, Marshmallows, Vanilla Pound Cake, Strawberries and Pineapple

Fresh Seasonal Kabobs ~ \$6

LATE NIGHT SNACK

Choose two items ~ \$10

Choose three items ~ \$13

Choose four items ~ \$16

Assorted Mini Pizzas, Buffalo Wings, Chicken Potstickers, Chicken Taquitos, Chicken Tenders, Chicken Quesadillas, Crab Rangoon, Mini Hot Dogs, Mini Hamburgers, Mini Vegetable Egg Rolls, Pigs in a Blanket, Potato Skins, Wisconsin Brat Bites, Wisconsin Cheese Curds

Whole Pizza (14") ~ \$26 each *Choose up to 3 kinds

- Cheese
- Sausage
- Pepperoni
- Buffalo Chicken
- Margherita

Beverage

HOSTED BAR – PER PERSON/HOUR PRICING

1 HOUR

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Beer, Wine, Seltzers and Soda	\$10
House Brands (includes Beer, Wine, Seltzers and Soda)	\$14
Premium Brands (includes House Brands, Beer, Wine, Seltzers and Soda)	\$16
2 HOURS	
Beer, Wine, Seltzers and Soda	\$16
House Brands (includes Beer, Wine, Seltzers and Soda)	\$20
Premium Brands (includes House Brands, Beer, Wine and Soda)	\$22
3 HOURS	
Beer, Wine, Seltzers and Soda	\$21
House Brands (includes Beer, Wine, Seltzers and Soda)	\$25
Premium Brands (includes House Brands, Beer, Wine, Seltzers and Soda)	\$27
4 HOURS	
Beer, Wine, Seltzers and Soda	\$26
House Brands (includes Beer, Wine, Seltzers and Soda)	\$30
Premium Brands (includes House Brands, Beer, Wine, Seltzers and Soda)	\$32
5 HOURS	
Beer, Wine, Seltzers and Soda	\$31
House Brands (includes Beer, Wine, Seltzers and Soda)	\$35
Premium Brands (includes House Brands, Beer, Wine, Seltzers and Soda)	\$37
6 HOURS	
Beer, Wine, Seltzers and Soda	\$36
House Brands (includes Beer, Wine, Seltzers and Soda)	\$41
Premium Brands (includes House Brands, Beer, Wine, Seltzers and Soda)	\$42

TAP BEER – Beer/Wine/Seltzer/Soda & House Brand Package

Spotted Cow, two domestics of venue’s choice, and 1 domestic of the clients choosing.

TAP BEER – Premium Brand Package

Spotted Cow, two domestics of venue’s choice, & 1 specialty OR domestic of the clients choosing

House Brands Spirits:

Tito’s Vodka	Sauza Reposado Tequila
Seagram’s 7 Whiskey	Beefeater Gin
Bacardi Silver Rum	Korbel Brandy
Jim Beam Bourbon	Johnny Walker Red Scotch
Captain Morgan Spiced Rum	Amaretto

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Southern Comfort
Evan Williams

Malibu Rum

Premium Brands Spirits:

Ketel One Vodka
Bacardi Silver Rum
Captain Morgan Spiced Rum
Tanqueray Gin
Johnny Walker Black Scotch
Jack Daniel's Whiskey
Crown Royal Whiskey
Jameson Irish Whiskey

Bulleit Rye Bourbon
Marker's Mark Bourbon
Patron Silver Tequila
1800 Tequila
Korbel Brandy
Courvoisier VS Cognac
Kahlua
Amaretto Disaronno

WINE – House Brand is Canyon Road

Varietals Included: Moscato, Pinot Grigio, Chardonnay, Reisling, Merlot, Cabernet Sauvignon, Pinot Noir

WINE – Premium Brand is Chloe

Varietals Included: Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon, Pinot Noir

CHAMPAGNE TOAST

Campo Viejo Champagne \$25/Bottle 1 Bottle = 10 Toasting Pours

BEER (Bottled – Cash Bar)

Miller Light	Modelo
Bud Light	Spotted Cow
Coors Light	Angry Orchard
Busch Light	White Claw
Buckler NA	O'Douls NA
Heineken 0.0	Corona

NON-ALCOHOL

Coke	Diet Coke
Sprite	Sprite Zero
Mountain Dew	
Lemonade	Orange Juice
Cranberry Juice	Club Soda

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