



*est. 1935*

SUPPER CLUB

## Banquet Menu

715-341-4000  
[skyclubsupperclub@gmail.com](mailto:skyclubsupperclub@gmail.com)







## HORS D'OEUVRES

All the following items are sold in the quantities listed.  
*Prices do not include 20% gratuity and 5.5% sales tax.*

<b>BYO Sliders</b> Pulled Pork or Hot Beef	\$175 / 50 pieces
<b>Meatballs</b> BBQ, Marinara, or Swedish	\$85 / 50 pieces
<b>Chicken Wings</b> Buffalo or BBQ	\$175 / 10 pounds
<b>Andouille Cheddar Stuffed Mushrooms</b>	\$110 / 50 pieces
<b>Crab Cake Stuffed Mushrooms</b>	\$200 / 50 pieces
<b>Crab Cake Stuffed Shrimp</b>	\$240 / 50 pieces
<b>Gyoza</b> in Sweet Chili Sauce	\$90 / 50 pieces
<b>Vegetable Spring Rolls</b>	\$90 / 50 pieces
<b>Chicken Egg Rolls</b>	\$150 / 50 pieces
<b>Sliders</b> Ham or Turkey	\$160 / 50 pieces
<b>Cheese and Sausage Tray</b>	\$125 / tray
<b>On Wisconsin Cheese Tray</b>	\$300 / tray
<b>Vegetable Crudite</b>	\$110 / tray
<b>Antipasto Display</b>	\$200 / tray
<b>Assorted Canape</b>	\$150 / 75 pieces
<b>Sliced Fruit and Berry Tray</b>	\$120 / tray
<b>Fresh Cut Fruit</b>	\$90 / tray
<b>Chips and Dip</b> French Onion	\$20 / pound
<b>Chips and Salsa</b>	\$25 / pound
<b>Hummus</b> with pita chips	\$40 / 2 pounds
<b>Sun Dried Tomato Cream Cheese</b> with pita chips	\$40 / 2 pounds
<b>Shrimp Cocktail</b>	Market price
<b>Pretzels</b>	\$14 / pound
<b>Mini Corndogs</b>	\$80 / 50 pieces
<b>Cordon Bleu Bites</b>	\$85 / 50 pieces





## HORS D'OEUVRE PACKAGES

All you care to eat hors d'oeuvres for your group.  
*Prices do not include 20% gratuity and 5.5% sales tax.*  
Price is per hour of service.

### THE RED PACKAGE

Fresh cut fruit, vegetable crudité, meatballs,  
vegetable spring rolls, Cordon Bleu bites  
\$18 per person per hour

### THE WHITE PACKAGE

Cheese and sausage tray, vegetable crudité, meatballs,  
chicken wings, gyoza in sweet chili sauce  
\$24 per person per hour

### THE BLUE PACKAGE

Cheese and sausage tray, sliced fruit tray, vegetable crudité,  
cordon bleu bites, chicken wings, chicken egg rolls,  
gyoza in sweet chili sauce  
\$35 per person per hour

### THE EXECUTIVE

Fruit and berry tray, anti pasto tray, Wisconsin cheese tray,  
hummus, sun dried tomato cream cheese,  
cocktail shrimp (3 per guest), assorted tea sandwiches  
\$35 per person per hour





## BUFFET & FAMILY STYLE

### FAMILY STYLES & BUFFET

All buffets include: Salad bar, assorted rolls, milk, coffee, and tea.

*Prices do not include 20% gratuity and 5.5% sales tax.*

There is a 35 guest minimum for all buffets.

#### Oven Baked Chicken and Baked Ham

*With garlic red smashed potatoes, vegetable, stuffing, gravy*

Family Style \$25

Buffet \$20

#### Oven Baked Chicken and Fried Fish

*With garlic red smashed potatoes, vegetable, stuffing, gravy*

Family Style \$28

Buffet \$24

#### Oven Baked Chicken and Swedish Meatballs

*With garlic red smashed potatoes, vegetable, stuffing, gravy*

Family Style \$28

Buffet \$23

#### Oven Baked Chicken and Roast Beef

*With garlic red smashed potatoes, vegetable, stuffing, gravy*

Family Style \$37

Buffet \$32



## SPECIALTY BUFFETS

All buffets include: salad bar, assorted rolls, milk, coffee, and tea

### 2202 LUNCH BUFFET

Please choose 2 of the following:

Mustard Crusted Pork with Cream Sauce | Baked Chicken

Hunters Chicken Breast | Chicken Supreme | Fried Fish

With smashed potatoes, steamed baby carrots, kernel corn, white rice pilaf,  
sliced fruit display, and creamy vegetable pasta salad

\$27 per person

### PASTA PRIMO

Bowtie chicken cacciatore, bacon mac and cheese au gratin,  
penne pesto caprese, mustard crusted pork with cream sauce,  
lemon herb chicken, Tuscan vegetable blend

\$31 per person





## SPECIALTY BUFFETS (CONTINUED)

All buffets include: salad bar, assorted rolls, milk, coffee, and tea.

*Prices do not include 20% gratuity and 5.5% sales tax.*

### PIZZERIA ITALIANO

A buffet of cheese, sausage, veggie, and pepperoni pizzas  
with garlic breadsticks and penne marinara  
\$23 per person, limit 75 people

### PASTA BUFFET

Penne Alfredo, bowtie bolognese, rotini marinara,  
Tuscan vegetable blend, breadsticks, parmesan  
\$22 per person

### PRIME

Slow roasted prime rib with au jus, apricot BBQ rubbed salmon,  
chicken primavera, green beans with carrots, broccoli and cauliflower,  
horsey smashed yukons, and Spanish rice  
\$44 per person

### NY

Slow roasted New York striploin with au jus, BBQ ribs, hunters chicken breast,  
cheddar smashed red potatoes, dirty rice, fire roasted corn and peppers,  
honey butter carrots  
\$45 per person





## GROUP AND REHEARSAL MENU

*For large groups of 20 or more, reservations required*

All plated entrées include: a plated salad selection, assorted rolls, milk, coffee, and tea.

Please choose one side for your party.

*Prices do not include 20% gratuity and 5.5% sales tax.*

There is an 80 guest maximum for plated entrees. Please choose 1-3 selections.

### **CHICKEN MARSALA**

A seared chicken breast finished with a marsala demi-glace  
\$21

### **CHICKEN CHASSEUR**

An half chicken braised in a brown mushroom sauce  
\$35

### **CHICKEN AURORA**

Two seared chicken breasts with sauce aurora.  
Please see main menu for current pricing.

### **BONE-IN PORK CHOP**

12 ounce bone-in pork chop with BBQ rub and balsamic glaze  
\$30

### **BEEF STROGANOFF\***

Steak tip stroganoff with egg noodles and garlic toast.  
Please see main menu for current pricing.

### **WISCONSIN FISH FRY**

Beer battered cod.  
Please see main menu for current pricing.

### **ANGUS RIBEYE**

16 ounce, center-cut Angus Ribeye.  
Please see main menu for current pricing.

### **NY STRIP**

14 ounce, center-cut NY strip grilled to perfection.  
Please see main menu for current pricing.

\* indicates no side served with item





## GROUP AND REHEARSAL MENU (CONTINUED)

*Prices do not include 20% gratuity and 5.5% sales tax.*

### **PETITE 6 OZ. FILET**

A bacon wrapped six ounce tenderloin filet.  
Please see main menu for current pricing.

### **10 OZ. FILET MIGNON**

A bacon wrapped ten ounce tenderloin filet.  
Please see main menu for current pricing.

### **PRIME RIB**

10oz • 16oz • 24oz

Please see main menu for current pricing.

### **PARMESAN HADDOCK**

Haddock topped with parmesan and bread crumbs.  
Please see main menu for current pricing.

### **HONEY-BUTTER SALMON**

Baked salmon with pecans and whiskey honey butter.  
Please see main menu for current pricing.

### **BROWN-BUTTER WALLEYE**

Seared and baked with Lemon brown butter.  
Please see main menu for current pricing.

### **JUMBO GULF SHRIMP**

Beer battered or broiled.  
Please see main menu for current pricing.





## PLATED SALAD SELECTIONS

Plated House Salad or Salad Bar

## PLATED SIDE SELECTIONS

Garlic Red Mashed Potatoes

Parmesan Smashed Reds

Roasted Red Potatoes

Steamed Parsley Potatoes

Baked Potatoes

Cheddar Smashed Potato

Yukon Mashed Potato

Dirty Mashed Potato

Rice Pilaf

Dirty Rice

Tuscan Vegetable Blend

Beans and Carrots

Steamed Carrots

Brandy Glazed Carrots

Broccoli and Cauliflower

Corn

Fire Roasted Corn and Peppers

Peas and Carrots

California Blend Vegetable





## BANQUET BEVERAGE PACKAGES AND PRICING

*Prices do not include 20% gratuity and 5.5% sales tax.*

### OPEN BAR

1 hour of open rail bar, draught domestic beer, and soda  
\$15 per person, 50 person minimum.

Upgrade to call brands  
+\$8.00 per person

We offer \$1.00 off each additional hour after the first!

### CASH/HOSTED BAR

Domestic Bottles	\$5
Premium Bottles	\$6
Rail Highballs	\$5.50
Rail Cocktails	\$8
Call Highballs	\$6
Call Cocktails	\$10

\$300 Beverage minimum per hour in the South Ballroom

### DOMESTIC BEER BARRELS

1/4 Barrel \$250 • 1/2 Barrel \$450

### COFFEE

Unlimited coffee \$4 per person per 2 hours  
Coffee by the gallon \$20 per gallon  
All coffee options served with cream and sugar  
Decaf only available by the gallon

### OTHER

Assorted Cans of Soda \$24 / per dozen  
Bottled Water / \$1.50 per  
Orange Juice \$18 / gallon  
Cranberry Juice \$20 / gallon  
Cake Cutting \$75





## FOOD AND BEVERAGE (F&B) MINIMUMS

We have F&B minimum for all parties ONLY ordering food and/or beverages before 4:00pm as follows:

South Ballroom \$1,200 | North Room \$600

If, before applying tax and gratuity, your total bill is below the stated F&B minimum, the difference will be added to your bill.

## TAX AND GRATUITY

5.5% sales tax and 20% gratuity will be applied to the total final cost of all parties, unless your group is tax exempt.

All prices subject to change.

## ROOM CHARGES

In specific situations, we require a room charge, as follows:

Booking the South Ballroom, no food \$1000

Booking the North Room, no food \$400

Booking a room for the day before a party (setup day) \$200

Booking a room, for the day after a party (tear down) all day \$200

## FINAL GUEST COUNTS

Final guest counts, the minimum number of people you will be charged for, are due the Wednesday before the function.

## DEPOSITS

We require a NON REFUNDABLE deposit on all parties at a time specified by the party planner.

Deposit sizes are as follow:

South Ballroom \$500 per day | North Room \$300 per day

## CLEANUP / DAMAGE

We generally do not charge for cleanup.

However, we will add a charge for excessive waste removal, glitter removal, or any outside professional services required to restore the property to its original condition, at our discretion.

This charge will be separate from the total bill.