



Hatchery Hill  
Hotels & Restaurants

## Event Catering Menu

Thank you for choosing Hatchery Hill  
Hotels & Restaurants!

608-770-9661

[EVENTS@HATCHERYHILLHOTELS.COM](mailto:EVENTS@HATCHERYHILLHOTELS.COM)

# APPETIZERS

## COLD

### VEGETABLE TRAY WITH DILL DIP

Small (serves 50)	130
Large (serves 100)	260

### FRESH FRUIT TRAY

Small (serves 50)	120
Large (serves 100)	240

### CHEESE & SAUSAGE TRAY

Decorated with fresh fruit, served with crackers

Small (serves 50)	160
Large (serves 100)	320

### BRUSCHETTA PLATTER

Diced tomatoes with fresh garlic & basil, drizzled with extra virgin olive oil, served with sliced baguette

Small (serves 50)	100
Large (serves 100)	200

## HOT (Serves 50)

MEATBALLS (BBQ or Swedish)	175
----------------------------	-----

CHICKEN TENDERS	175
-----------------	-----

EGG ROLLS	150
-----------	-----

STUFFED MUSHROOMS	175
-------------------	-----

CHICKEN WINGS (BBQ or Buffalo)	175
--------------------------------	-----

COCONUT SHRIMP (per piece)	2.50
----------------------------	------

## WINE AND SPIRITS

A large assortment of wines are available, please ask for our current selection.

### CHAMPAGNE

Celebrate your big day and treat your guests to a champagne toast. (22 per bottle)

### BARRELS

Some choices are seasonal, please ask for current selections.

Bud Light, Capitol Amber, Coors Light, Miller Lite, Spotted Cow

Domestic Tap 1/2 Barrel	350
Imported Tap 1/2 Barrel	425

## LATE NIGHT OPTIONS

### SNACKS

Potato Chips  
with onion dip  
Tortilla Chips  
with chili cheese dip or salsa

### PIZZA

Cheese  
Pepperoni  
Vegetarian  
Mushrooms, peppers  
& artichokes  
Taco Pizza  
Taco meat, tomatoes,  
cilantro & jalapenos

## OPEN/HOSTED BARS

Beverage Service on a Per Drink Basis

Call Brands	7
Domestic Bottled Beer	4+
Imported Bottled Beer	5+
House Wine (glass)	6
Cordials	6+
Soft Drinks	2
Bottled Water	3
Mineral Water	3
Unlimited Soda	250

\*Prices subject to change without notice. A 20% service charge will be added to all events. Bartender fee is \$125. Open bar tabs can be paid at the end of the event.

# ENTREES

All dinners except lasagnas include house salad, seasonal vegetables, garlic mashed potatoes & dinner rolls.

## VEGETARIAN LASAGNA 22

Layered egg & spinach lasagna, mozzarella, parmesan, romano & basil cream topped with toasted almonds

## ITALIAN LASAGNA 28

Layered egg & spinach lasagna, Italian sausage, mozzarella, parmesan, romano & basil cream topped with toasted almonds

## ROASTED PORK LOIN 25

Slow roasted pork loin with a maple-sage gravy

## TOP SIRLOIN 29

Grilled 10oz sirloin topped with a tarragon mushroom demi-glaze

## FILET MIGNON 42

Grilled 8oz Black Angus filet with sautéed mushroom & Madeira au jus

## PRIME RIB 10OZ OR 16OZ 32 | 42

Expertly aged & slowly roasted prime rib au jus & horseradish sauce

## ROASTED HALF CHICKEN 25

With barbecue sauce

## CHICKEN MARSALA 25

Marinated grilled chicken breast topped with a marsala mushroom sauce

## BAKED WALLEYE 25

Topped with a lobster cream sauce

## GRILLED NORWEGIAN SALMON 28

Served with sautéed onions & a chardonnay sauce

## BUFFETS

Groups of 25 or more,  
priced per person

### AMERICAN BUFFET 27

Meatloaf & shredded  
barbecue pork, seasonal  
vegetables, coleslaw &  
tossed salad

### ITALIAN BUFFET 28

Italian sausage lasagna  
& baked garlic chicken,  
caprese salad, fresh  
vegetables & garlic  
bread

### BARBECUE BUFFET 38

BBQ chicken and ribs,  
spicy corn, potato salad,  
served with dinner rolls

# DESSERTS

Carrot Cake 7

Tiramisu 6

New York Style Cheesecake 7

Flourless Chocolate Cake 6

Chocolate Cake 7

*We pride ourselves on an amazing staff, attention to detail and outstanding food.*

*Our sales team is here to help plan every step of your event.*

*We look forward to exceeding your expectations!*



## OUR GUARANTEE

We require a confirmation of your guaranteed guest count at least two weeks (14 business days) in advance for all functions. Your bill will be based on the guaranteed number, plus any extra charges. If your attendance rises above your guarantee, our kitchen will make every effort to duplicate your menu for the additional guests. In the event this cannot be done, a substitute entree will be provided.

## LABOR AND SERVICE CHARGES

Applicable tax and a 20% service charge will be added to all food and beverage functions. Butler service for hors d'oeuvres is available for an additional fee. A \$125 bartender fee will be applied.

## LINEN

We provide white or black tablecloths and napkins. Assorted colors and styles are available for an additional fee.

## PAYMENT

Payment in full is required 14 days prior to your event. A credit card will be required to have on file for any incidental or additional charges on the day of your event.

## CANCELLATIONS

60-90+ days in advance: 50% refund of room deposit.  
30-60 days in advance: 25% refund of room deposit.

## INSURANCE AND INDEMNIFICATION

Guest shall indemnify and hold hotel/restaurant harmless from any and all claims, suits and losses, damages and expenses on account of injury to any party in connection with the function on the hotel/restaurant's premises.

### HAWTHORN SUITES BY WYNDHAM

5421 Caddis Bend, Fitchburg, WI 53711  
(608) 271-3400

### THIRSTY GOAT

(separate catering menu available)  
3040 Cahill Main, Fitchburg, WI 53711  
(608) 422-5500

### WYNDHAM GARDEN HOTEL

2969 Cahill Main, Fitchburg, WI 53711  
(608) 274-7200

### TUSCANY GRILL

2969 Cahill Main, Fitchburg, WI 53711  
(608) 270-1684