

# *Wedding & Special Event Catering Menu*

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*Thank you for choosing Hatchery Hill  
Hotels & Restaurants!*



608-274-7200

EVENTS@HATCHERYHILLHOTELS.COM

## APPETIZERS

### COLD

Small trays serve 50; large trays serve 100 guests

VEGETABLE TRAY WITH DILL DIP 130 | 260

FRESH FRUIT TRAY 120 | 240

CHEESE & SAUSAGE TRAY 160 | 320

Decorated with fresh fruit, served with crackers

BRUSCHETTA PLATTER 100 | 200

### HOT

Serves 50 guests

 MOZZARELLA STICKS 160

 EGG ROLLS 175

SPINACH & ARTICHOKE DIP 140

Served with sourdough bread

STUFFED MUSHROOMS 190

(Sausage or Vegetarian)

MEATBALLS 175

(BBQ or Swedish)

 CHICKEN TENDERS 175

 CHICKEN WINGS 175

(BBQ or Buffalo)

 PIZZA 16

Cheese | Pepperoni | Vegetarian

 Item also available as late-night snack

## ENTREES

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

EGGPLANT PARMESAN 22

Breaded and lightly fried eggplant, served over pasta and topped with a marinara sauce and blend of cheeses

ITALIAN LASAGNA 28

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

ROASTED PORK LOIN 25

Slow roasted and topped with mushroom gravy

TOP SIRLOIN 29

Grilled 10oz sirloin cooked to order

FILET MIGNON 42

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

PRIME RIB 12OZ OR 18OZ 32 | 42

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

ROASTED HALF CHICKEN 25

With barbecue sauce

CHICKEN MARSALA 25

Marinated grilled chicken breast topped with a marsala mushroom sauce

NORWEGIAN SALMON 28

Served with sautéed onions and a chardonnay sauce

## WINE & 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

Craft Tap 1/2 Barrel 450

### OPEN/HOSTED BARS

Call Brands 7

Premium 9

Cordials 7

Domestic Bottled Beer 4+

Imported Bottled Beer 5+

House Wine (glass) 6

Soft Drinks 2

Bottled Water 3

Mineral Water 3

Unlimited Soda (per person) 2.50

# BUFFETS

## BRONZE BUFFET

Sliced turkey and roast beef, mashed potatoes & gravy, seasonal vegetables, house salad and dinner rolls

\$19/pp++

## PLATINUM BUFFET

Salmon and sliced beef tenderloin, baked potatoes loaded with sour cream, bacon & chives, seasonal vegetables, Caesar or house salad and dinner rolls

\$28/pp++

## PLATED PACKAGES

### GOLD PACKAGE

Select 3 appetizers, 3 entrées and 1 late-night snack. Served with Caesar salad, rolls, coffee, tea and a champagne toast.

\$45/pp++

### SILVER PACKAGE

Select 2 appetizers and 2 entrées. Served with house salad, rolls, coffee, tea and a champagne toast.

\$38/pp++

### APPETIZERS

Cheese & Sausage Tray  
Vegetable Tray with Dip  
BBQ Meatballs

Egg Rolls with Spicy Mustard  
Chicken Tenders with Ranch  
Buffalo Wings with Blue Cheese Dressing

### ENTREES

#### VEGETARIAN OR ITALIAN LASAGNA

Egg noodles layered with spinach, vegetables or Italian sausage, mozzarella, romano and basil cream sauce, topped with parmesan

#### NORWEGIAN SALMON

Sautéed in dill butter, served with wild rice and roasted broccoli

#### GARLIC SHRIMP PASTA

Garlic shrimp in a white wine cream sauce, tossed with bowtie pasta

#### CORNISH GAME HEN

Lightly seasoned with garlic and rosemary, served with ?????

#### CHICKEN PARMESAN

Two chicken breasts, hand-battered and fried in our house-made tomato sauce and mozzarella served over linguini

#### GRILLED SIRLOIN

8oz steak served with green beans, baked potato and sour cream

#### 8OZ PRIME RIB

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

## DESSERTS

7 per piece

Carrot Cake  
New York Style Cheesecake  
Chocolate Cake

*\*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.*

### 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 \$150.

A \$125 bartender fee will be applied.

Cake cutting: \$1.75 per person.

### 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 or restaurant's premises.



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!

#### HAWTHORN SUITES BY WYNDHAM

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

#### WYNDHAM GARDEN HOTEL

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

#### THIRSTY GOAT

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

#### TUSCANY GRILL

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