

MENU SELECTIONS

Schwoegler's



BREAKFAST SELECTIONS

Breakfast Selections

All Breakfasts include Coffee

Plated Breakfasts

Rise & Shine

Scrambled eggs with pancakes, and your choice of bacon or sausage.

Denver Breakfast

Chunks of tender ham, sautéed onion and green peppers on a bed of fluffy scrambled eggs. Served with white or wheat toast.

French Toast

Slices of our cinnamon-infused rolls dipped in egg batter and grilled to a golden brown. Served with syrup.

Breakfast Buffets

Buffets require a 25 person minimum

The Wisconsin Buffet

Farm fresh scrambled eggs, French toast with maple syrup, bacon, sausage and hash browns.

The Heartland Buffet

Farm fresh scrambled eggs, buttermilk pancakes with syrup, bacon and sausage, hash browns, and assorted yogurts.

Our Sales, Catering and Culinary Staff will be pleased to create a menu to suit your Special needs. Prices do not include 18% service charge or State and Local Sales Tax. Menus and prices subject to change.



LUNCHEON SELECTIONS

Luncheon Selections

All Luncheons include Coffee or Iced Tea

Luncheon Sandwiches

Grilled Chicken and Cheese

Marinated chicken breast served with Cheddar cheese, crisp lettuce, sliced tomatoes and mayonnaise on a fresh roll with potato salad.

French Dip Sandwich

Tender slices of beef on a toasted hoagie roll served with sautéed mushrooms, swiss cheese, au jus and potato salad.

Soup and Sandwich

Tender turkey and/or ham with cheese, lettuce and tomato slices on a fresh roll and a steaming cup of soup d' jour.

Ham & Cheese Sandwich

Buffet ham and Swiss cheese served on a fresh roll with potato salad.

Submarine Sandwich

Layers of turkey, ham, and salami, Swiss and Cheddar cheeses, lettuce and tomato served on a hoagie bun and a steaming cup of soup d' jour.

Luncheon Salads

Chicken Caesar

Grilled chicken breast, served on a bed of bed of romaine lettuce topped with croutons and Parmesan cheese served with a classic Caesar dressing. Served with a dinner roll.

Chef's Salad

Smoked ham, turkey breast, and Swiss and Cheddar cheese, atop fresh assorted greens with eggs, tomato and croutons. Served with choice of dressing and dinner roll.

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Luncheon Selections

All plated lunches include your choice of tossed garden greens with house dressing and fresh dinner rolls with butter

Plated Luncheons

Fettuccini Alfredo

A traditional version of Parmesan cheese, garlic, butter and cream over fettuccine noodles. Served with chicken and vegetables.

Chicken Supreme

Oven baked chicken breast topped with mushroom cream sauce, served with parsley buttered baby red potatoes and vegetable d' jour.

Lasagna (Vegetarian Option Available)

Three cheeses with meat sauce and fresh herbs layered between lasagna noodles and topped with marinara sauce and Mozzarella cheese. Served with dinner roll.

Luncheon Buffets

Buffets require a 25 person minimum

Deli Luncheon Buffet

Sliced salami, ham and turkey breast
American, Swiss and Cheddar cheeses
Rolls and fresh breads
Pasta or potato salad
Soup d' jour
Assorted Condiments

Party on the Patio Buffet

Grilled hamburgers or chicken breasts
Cheeses, onions, lettuce and tomatoes
Baked beans
Potato salad
Buns and assorted condiments

Little Italy Buffet

Spaghetti with meatballs
Cheese tortellini
Potato salad
Dinner roll
Add Chef's choice pizza for an additional \$1.49

The Country Buffet

Oven roasted chicken
Mashed potatoes and gravy
Vegetable d' jour
Tossed garden greens with assorted dressings
Rolls with butter

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Dinner Selections

Dinner Buffets

Traditional Dinner Buffet

Requires a 40 person minimum

Choice of two (2) Entrees
Choice of one (1) Salad
Choice of one (1) Starch
Steamed fresh vegetable d' jour
Dinner rolls and butter

Entrée Selections:

Baked Chicken, Chicken Cordon Bleu, Stuffed Chicken Breast, Sirloin Beef Tips, Roast Turkey Breast, Baked Ham, Prime Rib (additional charge based on market price).

Salad Selections:

Caesar Salad or Tossed Salad with House Dressing

Starch Selections:

Mashed Potatoes & Gravy, Garlic Mashed Potatoes, Baked Potatoes, Parsley Buttered Red Potatoes, and Dressing

Grand Buffet

Requires a 40 person minimum

Carved roast beef
Baked chicken
Baked Cod
Cheese tortellini
Parsley buttered baby red potatoes
Steamed fresh vegetable d' jour
Salad
Dinner rolls and butter

Pizza Buffet

Requires a 25 person minimum

Choice of 4 types of pizza

Pizza & Salad Buffet

Requires a 25 person minimum

Choice of 4 types of pizza
Served with breadsticks

Trios Buffet

Requires a 40 person minimum

Roast Beef
Baked Chicken
Fried Shrimp
Vegetable
Choice of Baked Potato or Mashed Potato & Gravy
Salad Bar

Nacho & Taco Bar

Requires a 25 person minimum

All the toppings for nachos and tacos

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Appetizer Selections

Cold Hors d'oeuvres

Jumbo shrimp cocktail	Per Person
Cheese spreads and crackers	Serves 25
Fresh vegetable tray with ranch dip	Serves 25
Deviled eggs	Serves 25
Ham roll-ups	Serves 25
Smoked salmon and crackers	One Each
Domestic cheese and sausage tray with crackers	Serves 25
Ham or Turkey Silver Dollar Sandwiches	Per Dozen

Hot Hors d'oeuvres

Swedish meatballs	Serves 40
BBQ meatballs	Serves 40
Chicken wings	Serves 40
Oriental egg rolls	50 pieces
Pork Potstickers	50 pieces
Spinach artichoke dip with pita bread	Serves 40
BBQ cocktail sausage	Serves 40
Bacon wrapped water chestnuts	50 pieces

Hors d'oeuvre Buffet

First Thing's First

Deep fried chicken wings, Swedish meatballs, fresh vegetables with dip, domestic cheese tray and crackers, and fresh seasonal fruit tray.

Wisconsin Starter

Deep fried chicken wings, barbeque cocktail sausages, Swedish meatballs, deviled eggs, fresh vegetable tray with dip, domestic cheese tray and crackers, and fresh seasonal fruit tray.

Snacks

Assorted cookies	Served per dozen
Party mix	Served per pound (5-10 people)
Pretzels	Served per pound (5-10 people)
Assorted yogurts	Served per person
Candy Bars	Served per person
Whole Fruit	Served per person

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