

# 2023 EVENT MENU

# DRIFTLESS GLEN

*Call 608-356-4536 to book your event today!*

## **ORDERING**

All events require a pre-order of menu options.  
Orders must be turned in to the restaurant at least 2 weeks prior to the event.  
All menu items are subject to seasonal availability.

## **ROOMS**

River Room: 50-person capacity

## **PAYMENT**

Tax and gratuity are NOT included in the total bill.  
Payment must be fulfilled on the night of the event.  
Please refer to the Special Events Agreement for additional payment information and requirements.

## **BAR OPTIONS**

Open Bar or Cash Bar - sales based on consumption

## **PRICING & MINIMUMS**

Though we do not charge a Room Rental Fee, Food and Beverage Minimums will be assessed upon booking the event and finalized on the evening of the event.

### **May - October**

Sunday - Thursday: \$3,000  
Friday & Saturday: \$4,000

### **November - April**

Sunday - Thursday: \$2,000  
Friday & Saturday: \$3,000

# BREAKFAST

## 1) CONTINENTAL BREAKFAST

Available Sunday - Thursday from 8 am - 11 am  
 2-hour service time  
 Minimum: 20 guests  
 \$20/person

Assorted danishes, croissants, fresh fruit, orange juice, coffee, and tea.

## 2) BUFFET BRUNCH

Available any day from 11 am - 3 pm  
 2-hour service time  
 Minimum: 20 guests  
 \$30/person

Coffee, tea, soda, fruit juice, and cheesy potatoes. Along with choices of

<b>ENTREES</b> Select 2	<b>SIDES</b> Select 2	<b>MEAT</b> Select 1
Biscuits & Gravy	Assorted Muffins	Bacon
Eggs Benedict	Assorted Danishes	Sausage
French Toast	Fresh Fruit	
Waffles & Syrup <i>Add strawberry topping for \$15</i>	Cinnamon Rolls <i>Add \$4/person</i>	
Scrambled Eggs <i>Add ham and cheese for \$25</i>		

## CARVING STATION

\*Available for an additional fee. Comes with horseradish sauce and au jus.

Prime Rib - \$15/person | Brisket - \$10/person | Ham - \$8/person

# LUNCH

## 1) BUSINESS BUFFET

Available any day from 11 am - 3 pm

2-hour service time

Minimum: 20 guests

\$20/person

Soda, coffee, and tea. Served with potato chips, condiments, and pickles.

Assorted Mini Cold Sandwiches

Miniature Warm Beef Brisket Sandwiches

Miniature Warm BBQ Pork Sandwiches

Soup available for an additional \$4/person

## 2) PLATED LUNCH

Available any day from 11 am - 3 pm

2-hour service time

Minimum: 20 guests

\$25/person

Soda, coffee, and tea. Served with a pickle.

Side choice of Asian slaw, fresh fruit, or potato salad.

BBQ Chicken Sandwich

Cheddar Burger

Grilled Chicken Caesar Salad

# DINNER

## 1) BUFFET APPETIZERS

Available any day from 5 pm - close  
3-hour service time  
Minimum: 20 guests  
Priced per selection

### STARTERS

Priced for 20 guest

#### Crab Cakes \$300

*With creole mustard and sriracha aioli*

#### Crab-Stuffed Mushrooms \$200

#### Rumaki \$80

#### Spinach & Feta Spanakopita \$95

#### Soft Pretzels \$80

*With cheese and mustard*

#### Wild Mushroom Bruschetta \$90

#### Tomato Mozzarella Bruschetta \$65

#### Ratatouille-Stuffed Zucchini \$90

#### Cheese & Cracker Platter \$60

*Add sausage for an additional \$5/person*

#### Streamed Mussels \$50

*Tomato sauce  
Coconut curry sauce*

#### 9-Layer Dip

*Small (20 people) \$90  
Large (40 people) \$180*

#### Vegetable Crudite

*With ranch dip  
Small (20 people) \$75  
Large (40 people) \$125*

#### Fruit Mirror

*Small (50 people) \$75  
Large (100 people) \$125*

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## SLIDERS

Priced by the dozen

#### Elk Sliders \$75

#### BBQ Chicken Sliders \$60

#### Cheeseburger Sliders \$55

#### Pot Roast Sliders \$55

# DINNER

## 2) BUFFET ENTREES

Available any day from 5 pm - close  
3-hour service time  
Minimum: 20 guests  
Priced per selection for 20 guests

### PASTA

#### Baked Ziti

*Meat or Marinara Sauce \$125*  
*Vegetarian Option \$100*

#### Tortellini

*Alfredo or Marinara \$150*  
*Add Chicken \$40*  
*Add Sausage \$40*

#### Lasagna

*Meat \$150*  
*Vegetarian \$125*

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#### Cheese Ravioli \$150

*Alfredo, Marinara, or Mixed*

#### Chicken Parmesan \$200

#### Chicken Marsala \$200

#### Chicken Piccata \$200

#### Italian Sausage & Sweet Peppers \$200

### BBQ

#### BBQ Ribs \$325

#### BBQ Chicken \$300

**Pot Roast \$225**  
*Available seasonally*

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#### Smoked Beef Brisket \$375

#### Meatloaf \$225

**4 oz Mini Filets**  
*Market Price*

### SEAFOOD

#### Jambalaya \$150

#### Brandy-Glazed Salmon \$300

#### Salmon Oscar \$350

#### Bourbon Mahi *Market Price*

# DINNER

## 3) BUFFET ADDITIONAL OPTIONS

Available any day from 5 pm - close

Minimum: 20 guests

Priced per selection for 20 guests

### SALAD

#### Traditional \$75

*Romaine blend, carrots, radish, ranch, & balsamic dressings*

#### Caesar \$75

*Romaine, parmesan, croutons, & caesar dressing*

#### Spring Mix \$100

*Blend of baby greens, ranch, & balsamic dressings*

#### Spinach \$100

*Spinach, red onion, tomato, bacon, & balsamic vinaigrette*

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### COLD SEAFOOD

*Includes cocktail sauce, dill mustard, & lemon wedges*

#### Shrimp Cocktail \$85

#### Oysters on the Half Shell \$3/each

#### Cocktail Crab Claws \$175

#### Tuna Poke filled Cucumber \$17

#### Salmon Gravlox \$175

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### DESSERTS

#### Assorted Dessert Bars \$100

#### Chocolate-Dipped Strawberries \$4/each

#### Assorted Cakes \$125

#### Fresh Baked Cookies \$75

#### Carrot Cakes \$125

#### Chocolate Truffles \$75

#### Bourbon Caramel Cheesecake \$150

#### Chocolate Truffle Cake \$130

# DINNER

## 4) BUFFET SIDES

Available any day from 5 pm - close  
Minimum: 20 guests  
Priced per selection for 20 guests

### HOT SIDES

**Baked Potato \$75**

*With butter, sour cream, &  
green onion*

*Add bacon \$10*

*Shredded cheese \$10*

**Garlic Mashed Potato \$75**

**Gratin Potato \$100**

**Cheesy Orzo \$75**

**Herb Roasted Red Potato \$75**

**Green Beans \$100**

**Bourbon & Butter Glazed  
Carrots \$100**

**Broccoli \$100**

*Add cheese sauce \$25*

**Cauliflower \$100**

*Add cheese sauce \$25*

**Balsamic Glazed Brussel  
Sprouts \$100**

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### COLD SIDES

**Fruit Salad \$75**

**Potato Salad \$80**

**Asian Slaw \$75**

**Traditional Coleslaw \$75**

**Seafood Salad \$125**

# DINNER

## 5) PLATED ENTREES

Available any day from 5 pm - close  
Minimum: 20 guests  
Priced per selection

### ENTREES

*Choose 3*

8 oz Filet *Market Price*

Halibut *Market Price*

Lobster Ravioli \$35

Bourbon Mahi \$42

Brandy-Glazed Salmon \$42

Walleye \$28

Stuffed Chicken Breast \$25

Roasted Vegetable Pasta \$20

Caesar Salad \$11

*Add shrimp \$10*

*Add chicken \$8*

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### SIDE SALADS

*\$4/person*

Greek

Caesar

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### DESSERTS

*\$6/person*

Bourbon Bread Pudding

Chocolate Cake

Creme Brulee