

2024 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 at least 2 weeks before the event. All menu items are subject to seasonal availability.

ROOMS

1) Conference Room: 10-person capacity (room rental fee + F&B minimum)

Year-Round: Half-Day

Room Rental Fee: \$300

Food & Beverage Minimum: \$400

Year-Round: Full-Day

Room Rental Fee: \$500

Food & Beverage Minimum: \$400

2) River Room: 50-person capacity (no room rental fee, just a F&B minimum)

May - October

Monday - Thursday: \$3,000

Friday, Saturday, & Sunday: \$4,000

November - April

Monday - Thursday: \$2,000

Friday, Saturday, & Sunday: \$3,000

BAR OPTIONS

Open Bar or Cash Bar - sales based on consumption

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.

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:

ENTREES Select 2	SIDES Select 2	MEAT 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*

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

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

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*

Spring Mix \$100

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

Caesar \$75

*Romaine, parmesan, croutons, &
caesar dressing*

Spinach \$100

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

COLD SEAFOOD

Includes cocktail sauce, dill mustard, & lemon wedges

Shrimp Cocktail \$85

Cocktail Crab Claws \$175

Salmon Gravlox \$175

Oysters on the Half Shell \$3/each

Tuna Poke filled Cucumber \$17

DESSERTS

Assorted Dessert Bars \$100

Assorted Cakes \$125

Carrot Cakes \$125

Chocolate Truffles \$75

Chocolate Truffle Cake \$130

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

Fresh Baked Cookies \$75

**Bourbon Caramel Cheesecake
\$150**

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**

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

SIDE SALADS

\$4/person

Greek

Caesar

DESSERTS

\$6/person

Bourbon Bread Pudding

Chocolate Cake

Creme Brulee