



# *Catering Menu*

## 2025

Vennebu Hill at Myklebust Farms is very excited to partner with The Bricton Group, an award-winning hospitality management company, based in the Midwest with many well-established and successful management locations. Vennebu Hill and the Bricton Group are committed to delivering unparalleled value to guests by offering products and services designed to exceed expectations. With unique expertise from food and beverage to event planning, Vennebu Hill and The Bricton Group reach for the out of ordinary. While tapping into current market trends in hospitality, Vennebu Hill at Myklebust farms specialists work with our guests to develop a customized experience for each special event. We look forward to working with you!

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***Prices do not include 21% service charge and 6.75% sales tax***



## *Breaks*

Minimum of 25 guests  
Price based per person

### **A.M. Breaks**

#### **Muffin Break ~ \$ 9**

Assorted muffins and artisan scones  
Fresh brewed coffee regular/decaf, hot tea

#### **Donuts & Pastries ~ \$8**

Assorted donuts  
Mini pastries  
Fresh brewed coffee regular/decaf, hot tea

### **P.M. Breaks**

#### **Sweets Break ~ \$ 8**

Assortment of cookies, brownies, and bars  
White and chocolate milk, fresh brewed coffee regular/decaf, hot tea

#### **Pretzel Break ~ \$ 9**

Baked Bavarian pretzel sticks with warm beer cheese and grain mustard  
Assorted soft drinks & water

#### **Candy Break ~ \$ 6**

Assortment of candy bars  
Assorted soft drinks & water

#### **Snack Mix ~ \$6**

Assortment of trail mix, bars, party mix  
Assorted soft drinks & water

#### **Sausage, Cheese & Crackers ~ \$ 8**

Wisconsin summer sausage, salami, andouille  
Cheddar, baby Swiss, pepper jack and smoked gouda cheeses  
Assortment of crackers  
Assorted soft drinks & water

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## *Breakfast Buffet*

Minimum of 25 guests  
Price based per person

Breakfast buffets include coffee regular/decaf & assorted juices

### **Continental Breakfast ~ \$8**

Mini pastries  
Sliced bread for toast  
Biscuits  
Assorted jams  
Fresh whole fruits

### **Traditional Breakfast ~ \$20**

Scrambled eggs  
Choice of thick cut bacon or sausage links  
Fried red potatoes  
Sliced fruit  
Assorted muffins and pastries

### **Hearty Breakfast ~ \$22**

Scrambled eggs  
Thick cut bacon and sausage links  
Fried red potatoes  
French toast and pancakes with fruit topping (strawberry/apple cinnamon) & whipped topping  
Sliced fruit  
Assorted muffins & pastries

### **Breakfast Buffet Enhancements**

#### **Omelet Station ~ \$8**

Made to order omelet station with choices of:  
Ham, bacon, peppers, onions, tomatoes, mushrooms, cheddar cheese

#### **Add boiled or poached eggs ~ \$2**

Condiments: tarragon aioli, garlic chive cream, dill dijonaise  
Norwegian smoked sea salt and pepper medley

#### **Norwegian Feature: Dill & Shallot Cream Cheese Smoked Salmon Bagel ~ \$7**

#### **Granola & Assorted Yogurts ~ \$4**

#### **Berry Parfaits ~ \$5**

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## *Lunch Buffet*

Minimum of 25 guests

Price based per person

### **Deli Boxed Lunch Display ~ \$20**

Roast beef, smoked ham, tuna salad, egg salad or roasted turkey with horseradish sauce, Dijonae, & sun-dried tomato aioli

Smoked gouda, baby Swiss, cheddar & pepper jack cheeses

Lettuce, tomato, red onion, pickles & pepperoncini

Sliced hoagies & sliced whole wheat bread

Pasta salad & assorted chips

Assorted cookies

### **Cook Out Lunch ~ \$24**

Char-grilled beef sliders with cheddar & Swiss cheese, lettuce, tomato, & red onion

Wisconsin beer bratwurst with sauerkraut & grain mustard

Orange honey glazed grilled salmon skewers, braised kale, pickled peppers

Brat & slider buns, pasta salad & assorted chips

Assorted cookies

### **Taco Bar:**

\*Choose 1 taco option

### **Street Tacos ~ \$19**

Slow cooked pork & chicken served with verde or rojo sauce

Onion, queso fresco, cilantro, lime wedges, corn & flour tortillas, Spanish rice with roasted corn & poblanos

Tortilla chips & salsa

Chili chocolate glazed churros

### **Traditional Tacos ~ \$20**

Seasoned beef & chicken taco meats

Lettuce, tomato, onion, cheddar jack blend, sour cream, salsa, hard taco shells, flour tortillas

Spanish rice, pinto beans with oregano & green chilis

Tortilla chips & salsa

Chili chocolate glazed churros

### **Fish Tacos ~ \$22**

Breaded & fried cod, shaved slaw with cilantro cream, corn relish

Corn & flour tortillas, pinto beans with oregano & chilis, lemon rice pilaf, tortilla chips & salsa

Chili chocolate glazed churros

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**Pizza & Salad Bar ~ \$19**

Garlic herb cheese, sausage & pepperoni  
House salad with ranch & Italian vinaigrette

**Italian ~ \$24**

\*Choose 2

Italian meatball marinara penne bake – topped with parmesan herb blend  
Lasagna bake – topped with mozzarella, parmesan & herbs  
Italian sausage & mushroom cavatappi in roasted garlic fennel cream sauce  
Shrimp or chicken & broccoli fettuccine Alfredo  
Cavatappi primavera – vegetable blend in sun dried tomato cream sauce, fresh basil  
Garlic bread & Caesar salad  
Assorted Italian cookies

**BBQ ~ \$26**

Slow cooked pulled pork & BBQ glazed chicken  
Baked beans, mac & cheese, coleslaw & corn bread  
\*Add smoked pork ribs ~ \$8/person

**Nordic Smorgasbord ~ \$24**

Wheat & rye breads, butter, pickled herring, beets, red onions, hard boiled eggs, dill sauce  
Meatballs in rich brown gravy, sour cream, & dill buttered egg noodles  
Choice of roasted salmon or cod, lemon dill sauce, red potatoes & leeks in garlic butter  
Balsamic glazed Brussel sprouts, dilled carrots, apple fennel slaw  
Sour crème cake & ginger cookies



## *A La Carte Options*

	Dozen	Each
Assorted Donuts	\$24	\$2.00
Assorted Muffins	\$26	\$2.25
Assorted Danish & Pastries	\$26	\$2.25
Assorted Bagels with cream cheese	\$24	\$2.00
Medium Croissants with assorted jams	\$26	\$2.25
Fresh Whole Fruit (apples, oranges, bananas)	\$22	
Individual Yogurt (assorted flavors)	\$36	\$3.00
Assorted Cookies	\$24	\$2.00
Granola Bars	\$24	\$2.00
Assorted Dessert Bars (lemon, strawberry cheesecake, blondies, fudge brownies)	\$36	\$3.00
Soft Pretzels with Beer Cheese Dip	\$36	\$3.00
Chips & Onion Dip / Tortilla Chips & Salsa	\$26 per tray	
Spinach & Artichoke Dip with Pita Chips	\$28 per tray	
Party Mix	\$20 per pound	

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# Hors d'oeuvres

Butler passed  
Prices based on 12 pieces

## *Cold*

Mushroom Crostini	\$ 30
Brie Cheese and Green Apple	\$ 30
Tiger Shrimp with Cajun Mango Relish	\$ 36
Smoked Salmon Cornet	\$ 36
Asparagus with Prosciutto	\$ 30
Chicken Salad Tart	\$ 30
Summer Tomato Bruschetta	\$ 30
Beet & Goat Cheese Tart	\$ 30
Avocado Prosciutto and Manchego	\$ 30
Mini fruit Kabobs	\$ 30

## *Hot*

Vegetable Spring Rolls	\$ 28
Chicken Kabobs	\$ 30
Beef Kabobs	\$ 32
Chicken Pot Sticker	\$ 28
Mini Reuben	\$ 30
Chicken and Cheese Quesadilla	\$ 36
Italian Sausage and Goat Cheese	\$ 30
Beef Wellington	\$ 36
Wisconsin Brat Bites	\$ 28
Cocktail meatballs	\$ 28
Wisconsin Cheese Curds	\$ 28

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# Platter Appetizers

Minimum of 25 guests

Price based per person

## **Wisconsin Cheese Selection ~ \$7**

A selection of four artesian cheeses from Wisconsin State, cheddar, Swiss, jack and gouda, served with assorted grapes, berries, nuts and crackers

## **Wisconsin Sausage Display from Wisconsin River Meats ~ \$8**

Smoked Polish sausage, house-made andouille sausage, beer sticks, bratwurst (from Wisconsin River), assorted seasonal jams, mustard and bread

## **Italian Antipasto Display ~ \$9**

Italian salami, prosciutto, mortadella, aged provolone, smoked fontina, fresh mozzarella, Sicilian olives, marinated artichoke hearts, roasted peppers, Roma tomatoes, onions

## **Garden Vegetable Crudités ~ \$6**

A selection of fresh vegetables, carrots, celery, cauliflower, broccoli, peppers, cucumbers, organic dill dip, Vidalia onion spread, curried yogurt

## **Grilled Vegetable Display ~ \$6**

Asparagus, eggplant, portobello mushrooms, peppers, zucchini, carrots

## **Local Fruit Display ~ \$6**

Spring/Summer Fruit Display – Berries, peaches and plums

Fall/Winter Fruit Display – Apples, pears, grapes from Vennebu

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## Plated Dinners

Dinners include:  
Freshly baked artisan rolls  
Choice of salad  
Choice of one starch per entrée  
Choice of one vegetable per entrée

## Choice of Entrées

### **Chicken**

Roasted Chicken ~ Herb marinated, tarragon butter	\$ 25
Lemon Herb Crusted ~ Natural reduction	\$ 25
Grilled Chicken ~ Local mushroom and sherry sauce	\$ 26

### **Beef**

Short Rib ~ Six hours braised, local mushrooms, Vennebu Vineyard reduction	\$ 34
NY Strip Steak ~ Parmesan crusted, red wine sauce	\$ 38
Roasted Prime Rib ~ 10 oz., au jus	\$ 34
Beef Tenderloin ~ 8 oz. center cut filet, cabernet reduction	\$ 42

### **Pork**

Sliced Pork Tenderloin ~ Served with a pork reduction	\$ 27
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### **Seafood**

Seared Walleye Pike ~ Fennel & sundried tomato	\$ 29
Herb Crusted Salmon ~ Citrus and herb marinated, beurre blanc	\$ 28

### **Vegetarian**

Grilled Vegetable Ravioli ~ Grilled zucchini & squash, Pomodorina sauce *Contains wheat & dairy	\$ 23
Vegetable Wellington ~ mushroom duxelles, roasted zucchini, squash, eggplant, red bell peppers, onions, garlic & herbs wrapped in a puff pastry with roasted red pepper sauce *Contains gluten	\$ 23
Garden Vegetable Plate ~ Cauliflower parsnip puree, corn cake topped with grilled zucchini, squash, corn & peppers finished with romesco sauce, basil oil & toasted almonds *Gluten & Vegan friendly	\$ 23

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## Choice of Salad

*Choose one of the following*

Traditional Caesar Salad ~ Romaine, parmesan cheese, croutons, Caesar dressing

Summer Market Salad ~ Baby greens, tomato, cucumber, roasted corn, champagne vinaigrette

Fall Market Salad ~ Beets, carrots, fennel and cider vinaigrette

*The following upgrades are available in lieu of the selections above for an additional fee per person with our packages*

Harvest Salad ~ Baby greens, local apples, candied pecans, bleu cheese, vanilla balsamic vinaigrette ~ \$ 3

## Choice of Starch

*Choose one for each entrée choice*

Mashed potatoes

Garlic mashed potatoes

Oven-roasted baby red potatoes

Mushroom risotto

Buttery lemon rice pilaf

Brown sugar sweet potatoes

## Choice of Vegetable

*Choose one for each entrée selection*

Green bean almonidine

Green beans and carrots

Candied carrots

Broccoli spears in garlic butter

Roasted asparagus

## Kids' Entrée (Ages 3-10) ~ \$10

Served with fruit cup and homestyle mac & cheese

*Choose one of the following*

Chicken tenders

Cheese pizza

Mini burgers

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# Buffet Dinners

Buffet Dinners include salad, fresh artisan rolls, coffee, and hot tea

Choose any two entrées, two starches and one vegetable	\$ 34
Choose any three entrées, two starches and one vegetable	\$ 38

## Choice of Starch (choose 2)

Mashed potatoes  
Garlic mashed potatoes  
Oven-roasted baby red potatoes  
Mushroom risotto  
Buttery lemon rice pilaf  
Brown sugar sweet potatoes

## Choice of Vegetable (choose 1)

Green bean almondine  
Green beans and carrots  
Candied Carrots  
Broccoli spears in garlic butter  
Roasted asparagus

## Choice of Entrées

### Chicken

Roasted Chicken ~ Herb marinated, tarragon butter  
Lemon Herb Crusted ~ Natural reduction  
Grilled Chicken ~ Local mushroom and sherry sauce

### Beef

Sliced roast beef and mushroom au jus – can be chef carved\*  
Turkey and gravy – can be chef carved\*  
Chef-carved\* smoked BBQ brisket ~ cabernet reduction  
Chef-carved\* prime rib ~ au jus (add \$5/person)  
Chef-carved\* beef tenderloin ~ cabernet reduction (add \$7/person)

### Pork

Sliced Pork Tenderloin ~ Served with Wisconsin apple chutney

### Seafood

Herb Crusted Salmon ~ Citrus and herb marinated, beurre blanc  
Seared Walleye Pike ~ Fennel & sundried tomato

### Vegetarian

Grilled Vegetable Ravioli ~ Pomodoro sauce  
Vegetable Wellington ~ Roasted vegetables in puff pastry, roasted pepper sauce

\*Chef carving service per buffet \$125 additional

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## Others

### *SWEET ENDINGS*

#### **Petite Sweets ~ \$10**

Chocolate Strawberries, Raspberry Almond French Macarons, Nutella Cream Puffs, Fresh Fruit Tarts, Chocolate Eclairs, Passion Fruit Meringue Tarts, Cherry Cheesecake Shooters and Flourless Chocolate Cake Pops (Base on 3 pieces per person)

#### **Spring/Summer Sweets ~ \$8**

Strawberry Shortcake Shooters, Double Chocolate Pecan Cookies, S'more Tarts and Honey Berry Lemonade (Based on 3 pieces per person)

#### **Fall/Winter Sweets ~ \$8**

Toffee Brownies, Bourbon Pecan Pie Tarts, Apple Blondie Cheesecake Bites and Cinnamon Hot Chocolate (Based on 3 pieces per person)

#### **Donut Tower Bar & Candy Station ~ \$12 (25 person minimum)**

Chef's Choice of Assorted Donuts stacked on a Tower Stand  
Gummy Bears, M&M's, Twizzlers Bites, Malted Milk Balls, Lemon Drops and Hershey Kisses

#### **Chocolate Fountain ~ \$10 (100 person minimum)**

Pretzels, Rice Krispie Treats, Marshmallows, Vanilla Pound Cake, Strawberries and Pineapple

#### **Fresh Seasonal Kabobs ~ \$6**

### *LATE NIGHT SNACK*

Choose two items ~ \$10

Choose three items ~ \$13

Choose four items ~ \$16

**Buffalo Wings, Chicken Potstickers, Chicken Taquitos, Chicken Tenders, Chicken Quesadillas, Crab Rangoon, Mini Hot Dogs, Mini Hamburgers, Mini Vegetable Egg Rolls, Pigs in a Blanket, Potato Skins, Wisconsin Brat Bites, Wisconsin Cheese Curds**

**Whole Pizza (14") ~ \$26 each**     \*Choose up to 3 kinds

- Cheese
- Sausage
- Pepperoni
- Buffalo Chicken
- Margherita

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# Beverage

## HOURLY HOSTED BAR – PER PERSON PRICING

### 1 HOUR

Beer, Wine, Seltzers and Soda	\$11
House Brands (includes Beer, Wine, Seltzers and Soda)	\$15
Premium Brands (includes House Brands, Beer, Wine, Seltzers and Soda)	\$17

### 2 HOURS

Beer, Wine, Seltzers and Soda	\$17
House Brands (includes Beer, Wine, Seltzers and Soda)	\$21
Premium Brands (includes House Brands, Beer, Wine and Soda)	\$23

### 3 HOURS

Beer, Wine, Seltzers and Soda	\$22
House Brands (includes Beer, Wine, Seltzers and Soda)	\$26
Premium Brands (includes House Brands, Beer, Wine, Seltzers and Soda)	\$28

### 4 HOURS

Beer, Wine, Seltzers and Soda	\$27
House Brands (includes Beer, Wine, Seltzers and Soda)	\$31
Premium Brands (includes House Brands, Beer, Wine, Seltzers and Soda)	\$33

### 5 HOURS

Beer, Wine, Seltzers and Soda	\$32
House Brands (includes Beer, Wine, Seltzers and Soda)	\$36
Premium Brands (includes House Brands, Beer, Wine, Seltzers and Soda)	\$38

### 6 HOURS

Beer, Wine, Seltzers and Soda	\$37
House Brands (includes Beer, Wine, Seltzers and Soda)	\$41
Premium Brands (includes House Brands, Beer, Wine, Seltzers and Soda)	\$43

## TAP BEER – Beer/Wine/Seltzer/Soda & House Brand Package

Spotted Cow, two domestics of venue's choice, and 1 domestic of the clients choosing.

## TAP BEER – Premium Brand Package

Spotted Cow, two domestics of venue's choice, & 1 specialty OR domestic of the clients choosing

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**House Brands Spirits:**

Tito's Vodka  
Seagram's 7 Whiskey  
Bacardi Silver Rum  
Jim Beam Bourbon  
Captain Morgan Spiced Rum  
Sauza Reposado Tequila  
Beefeater Gin

Korbel Brandy  
Johnny Walker Red Scotch  
Amaretto  
Southern Comfort  
Evan Williams  
Malibu Rum

**Premium Brands Spirits:**

Ketel One Vodka  
Bacardi Silver Rum  
Captain Morgan Spiced Rum  
Tanqueray Gin  
Johnny Walker Black Scotch  
Jack Daniel's Whiskey  
Crown Royal Whiskey  
Jameson Irish Whiskey

Bulleit Rye Bourbon  
Marker's Mark Bourbon  
Patron Silver Tequila  
1800 Tequila  
Korbel Brandy  
Courvoisier VS Cognac  
Kahlua  
Amaretto Disaronno

**WINE – House Brand is Sognefjord & Canyon Road**

**Varietals Included:** Moscato, Pinot Grigio, Chardonnay, Reisling, Merlot, Cabernet Sauvignon, Pinot Noir

**WINE – Premium Brand is Chloe**

**Varietals Included:** Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon, Pinot Noir

**CHAMPAGNE TOAST**

Campo Viejo Champagne                      \$25/Bottle              1 Bottle = 10 Toasting Pours

**BEER (Bottled – Cash Bar)**

Miller Light	Modelo
Bud Light	Spotted Cow
Coors Light	Angry Orchard
Busch Light	White Claw
Buckler NA	O'Douls NA
Heineken 0.0	Corona

**NON-ALCOHOL**

Coke	Diet Coke
Sprite	Sprite Zero
Mountain Dew	
Lemonade	Orange Juice
Cranberry Juice	Club Soda

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