

Buffet Selections

Prices are shown per person

****All buffet selections come with bakery fresh rolls, butter, a seasonal vegetable, and your choice of salad and starch.**

Salad

Traditional Caesar Salad. Tossed Salad (Mixed Greens with Walnuts, Strawberries and Bleu Cheese tossed with Champagne Vinaigrette)
House Salad (Romaine Lettuce, Carrots, Green Onions and Tomatoes with Choice of Dressing)

Starches

Roasted Red Potatoes. Garlic Mashed Potatoes. Baked Potatoes. Jasmine Rice.
Roasted Red Pepper Mashed Potatoes.

Chicken \$22

Chicken parmesean - breaded all white meat chicken breasts topped with marinara, mozzarella and parmesean cheese. Served over pasta. (No starch)

Chicken stir fry - all white meat chicken tossed with broccoli, carrots, red peppers and green onions in our housemade Asian stir fry sauce. Served over white rice.

Cajun chicken pasta - Creole-spiced chicken breast and andouille sausage sautéed with onions, peppers, and celery. Tossed in Cajun crème. Served over pasta. (No starch)

Steak *market price*

Grilled hanger steak medallions served with a red wine shallot demi-glace.

Burgundy beef tenderloin tips with a red wine reduction and mushrooms.

Prime rib.

Vegetarian \$22

Truffled veggie pasta - cavatappi noodles and fresh seasonal vegetables tossed in a truffle garlic oil. (No starch)

Seasonal vegetable stir fry. Served over white rice.

Pork \$24

Sliced honey pepper glazed bone in ham.

Smokey brined grilled bone in French cut pork chop topped with a red wine shallot demi-glace.

1/2 rack baby back ribs.

Carved roast pork loin topped with a mushroom gravy.

Themed Dinner Buffets

Prices shown are per person

Build Your Own Nacho Bar **\$9**

Ground beef or pulled chicken. Melted chipotle nacho cheese. Tortilla chips, sour crème, salsa, guacamole, black olives, onions, tomatoes, and jalapenos on the side. Minimum of 20 people.

Taco Bar **\$17**

Build your own ground beef and pulled chicken tacos served with lettuce, tomatoes, jalapenos, shredded cheese, sour cream, flour tortillas, fresh hard shell corn tortillas, refried beans and Spanish rice. Comes with fresh chips, salsa, guacamole and melted nacho cheese.

Fajita Bar **\$22**

Build your own skirt steak, chicken and vegetarian fajitas. Served with flour tortillas, shredded nacho cheese, sour cream, refried beans and Spanish rice. Comes with fresh chips, salsa, guacamole and melted nacho cheese.
Add shrimp for \$2.50 per person.

Wisconsin Sausage Buffet **\$18**

Usinger sausage variety served with all the fixings, baked beans, coleslaw, pasta salad, fresh buns, and chips.

Appetizer Platters

Buffalo Wings **\$90**

A party favorite. Served with Bleu Cheese dressing, Celery and Carrot Sticks. Also available: BBQ or Sweet Chili Sauce. Approximately 70 wings.

Chicken Tenders **\$80**

Crispy-fried all white meat Chicken Tenders served with choice of Ranch, BBQ or Buffalo Sauce. Approximately 45 Pieces.

Boneless Chicken Wings **\$80**

Chicken break pieces lightly seasoned, breaded and fried to a golden crisp. Served with ranch and bleu cheese dressing and buffalo sauce for dipping. Approximately 80 pieces.

Fresh Fruit Platter **\$70**

An assortment of the Freshest Fruits available (chef's choice.) Serves approximately 25-30 people.

Veggie Platter with Dipping Sauce	\$60
A variety of Fresh, Hand-Cut Vegetables. Crunchy, healthy and yummy! Serves 25-30 people.	
Hummus Platter	\$60
Our homemade hummus served with fresh veggies and pita, a delicious and healthy vegetarian offering. Serves 25-30 people.	
Cheese and Sausage Platter	\$120
Chefs blend of Artisanal and Traditional cheese and sausage, served with crackers. Have a favorite? Let us know and we will try to accommodate. Serves 25-30 people.	
Cheese and Cracker Platter	\$90
A mix of Traditional and Artisanal Cheeses. Have a favorite? Let us know and we'll accommodate it. Serves approximately 25-30 people.	
Shrimp Cocktail	\$150
Peeled and Deveined Medium-Size Tail-on Shrimp. Freshly Prepared and Chilled. Always the first to go. Served with Cocktail Sauce and Fresh-Cut Lemons. Approximately 130 pieces.	
Mini Pretzels	\$60
Our soft baked pretzels served warm with a pretzel salt topping served with whole grain mustard and a beer cheese dip. Serves approximately 25-30 people.	
Mini Spring Rolls	\$80
Crispy-fried vegetarian egg rolls - stuffed with mushrooms, celery, carrots, onions and rice. Serves approximately 25-30 people.	
Spinach Dip in Bread Bowl	\$90
A creamy, four-cheese sauce made of cream cheese, Asiago, Parmesan, and American cheeses, mixed with diced artichokes and chopped spinach. Served cold in a bread bowl. Serves approximately 35-45 people.	
Coconut Shrimp	\$100
Golden fried coconut encrusted shrimp with a sweet and spicy dipping sauce. Serves approximately 25 to 30 people.	
Mac & Cheese Bites	\$90
Deep fried, beer breaded mac & cheese. Pepper jack and Monterey jack cheese blend. Served with ranch dipping sauce. Serves approximately 25 to 30 people.	
Pretzel Wrapped Hot Dogs	\$80
Baked mini dogs wrapped in our soft pretzels served warm with a pretzel salt topping. Serves approximately 25-30 people.	

Pork Tamale Bites **\$80**

Soft corn masa stuffed with seasoned pulled pork and fried till crisp. Served with sour crème and salsa. Approximately 80 pieces.

Cheese and Jalapeno Tamale Bites **\$80**

Soft corn masa stuffed with cheddar cheese and jalapeños. Served with sour crème and salsa. Approximately 80 pieces.

Spinach Artichoke Rangoon **\$90**

A Blend of 4 cheeses, spinach and artichokes stuffed in a traditional Rangoon wrapper and fried till crisp. Served with soy sauce and sweet chili sauce for dipping. Approximately 60 pieces.

Mini Sandwiches on Pretzel Buns **\$3 Each**

Can do turkey or ham. Must order in quantities of 12. Come with cheese, lettuce, tomato & mayo. A platter would be \$140 and would have 48 sandwiches. You can choose 24 turkey, 24 ham, or all the same.

Dessert Platter **\$100**

Choice of: Mini Éclairs, Mini Creampuffs, Mini Cheesecakes and/or assorted Cookies and Brownies. (Feel free to mix and match.)

Serves approximately 25-30 people.

Hosts may provide their own cake(s); each cake is subject to a \$15.00 cutting fee.

Bar Service

Option #1: Open Bar

All beverages served will be combined on a single tab. This tab will be added to the food tab and will be presented as one final bill to be paid upon completion of the event.

Option #2: Cash Bar

All beverages are the responsibility of each individual guest.

Option #1: Limited Open Bar

Host may specify certain beverages to be included on a single tab (e.g. beer and soda only.) All other beverages are the responsibility of the guest.

The Wicked Hop/Jackalope Lounj will request the valid identification of any person of questionable age. The Wicked Hop/Jackalope Lounj does not allow the consumption of alcoholic beverages by minors, even if accompanied by a legal guardian.

The Wicked Hop/Jackalope Lounj reserves the right to refuse service to any person who appears to be overly intoxicated, or any person without proper, valid identification.

Under no circumstances may alcoholic beverages be removed from The Wicked Hop/Jackalope Lounj premises. Any person caught doing so will be asked to leave the premises immediately.

The Details

- All dinner selections and a final count of the number of guests must be made a minimum of seven (7) days prior to the event.
- The final bill will be calculated based upon the host's final count or the actual number of guests attending, whichever is greater.
- A room deposit of \$250.00 must be made a minimum of seven (7) days prior to the event. The deposit will be applied towards the total bill. Deposits must be made with a major credit card. Please note the credit card will be charged upon presentation.
- If a cancellation is made a minimum of three (3) days prior to the event, the room deposit will be refunded. If a cancellation is made fewer than three (3) days prior to the event the room deposit will not be refunded.
- The final bill will be presented and must be paid upon the conclusion of the event.
- All applicable taxes (5.85%) will be added to the total bill.
- Audio/Visual requests must be made a minimum of seven (7) days prior to the event.
- Any outside entertainment must be approved by The Wicked Hop/Jackalope Lounj, and must provide their own equipment. Stage must be returned to previous state upon performance completion, or the host will be charged a \$50.00 resetting fee.
- Any decorations or equipment must be removed from The Wicked Hop/Jackalope Lounj upon conclusion of the event.
- Damages to The Wicked Hop/Jackalope Lounj are the sole responsibility of the host.
- The Wicked Hop/Jackalope Lounj is not responsible for lost or damaged items.
- No outside food or beverages are permitted.

We thank you for considering The Wicked Hop/Jackalope Lounj for your event. Our management and staff will strive to make your event as memorable as you deserve.