



CORPORATE MENU

PROFESSIONALLY MADE FOR TASTE AND PRESENTATION

BREAKFAST BUFFETS

Minimum 15 People

THE CLASSIC \$11.00

Scrambled eggs, bacon, sausage, au gratin potatoes, assorted Danishes, and doughnuts.

THE CHEF'S CHOICE \$11.50

Mediterranean quiche served with bacon or sausage, roasted red skin potatoes made O'Brien style, chef-made baked French toast with praline topping, assorted Danish, muffins, and maple syrup.

We can create a customized buffet for your breakfast needs!

CONTINENTAL BREAKFASTS

Minimum 12 People

ACAI BERRY BOWL \$7.00

The acai bowl is a tried-and-true favorite. This very berry version blends banana, acai, and protein-rich Greek yogurt. Additional berries, chia seeds, coconut flakes, and sliced almonds provide the finishing touch.

MEDITERRANEAN QUICHE \$21.00

Fresh, made-to-order makes this French delight quite special. Sautéed spinach, roasted red peppers, cheddar & feta cheeses, eggs, topped with asparagus.

THE FRENCH CONNECTION \$9.00

Croissant breakfast sandwich with a side of honey mustard and your choice of premium ham or turkey with cheese and chilled assorted juices.

PARFAIT DELIGHT \$8.00

Homemade mixed berry parfait cup, corn, or blueberry muffins, and chilled assorted juices.

THE CLASSIC \$7.00

Fresh donuts, Danishes, bagels, cream cheese, and chilled assorted juices.

COFFEE, JUICE & FRUIT PLATES

FRUIT PLATE

Seasonal assorted fruits cut and professionally presented.

SMALL FRUIT PLATE (serves 12-15 guests) \$43.00

MEDIUM FRUIT PLATE (serves 16-19 guests) \$55.00

LARGE FRUIT PLATE (serves 20-25 guests) \$68.00

COFFEE TO GO \$18.00

Racine's own Wilson's Coffee, creamer and sugar in to go cups for all of your guests (serves 12-14 guests).

ORANGE / APPLE JUICE \$1.75

10 oz. each.

PREMIERE ENTREES

CALIFORNIA CHOPPED SALAD BAR \$10.75

Grilled chicken breast, romaine & mesclun greens, avocado, tomato, feta cheese, cucumber, shaved red onion, diced smoked ham, and fresh baked baguettes. Choice of two dressings.

PASTA BAR \$11.50

Al dente penne rigate pasta served with our signature housemade marinara sauce. Paired with a romaine & mesclun greens salad, red bell peppers, shredded Parmesan cheese, pepperoncinis, black olives, shaved red onion & Greggorio house dressing. With our white wine, lemon & fresh herb marinated grilled chicken. Alfredo sauce \$1.50 additional.

BAKED POTATO BAR \$9.75

Large select baked Idaho potatoes with an assortment of toppings, includes fresh broccoli with cheddar cheese sauce, sour cream, bacon, chili & chives. Paired with a Tuscan salad.

AUTHENTIC MEXICAN TACO BAR \$11.75

Premium seasoned ground Angus beef, seasoned shredded chicken accompanied by cheddar cheese, lettuce, tomato, sour cream, and housemade salsa. Served with Spanish rice, refried beans, guacamole, pico de gallo, warm flour tortillas, and tortilla chips. Guacamole \$1.75 additional.

SIRLOIN STEAK & CHICKEN FAJITAS \$13.75

Succulent steak and chicken seasoned to perfection. Accompanied with sautéed peppers & onions. Served with Spanish rice, refried beans, guacamole, salsa, cheese, pico de gallo, warm flour tortillas, and tortilla chips.

GRILLED CHICKEN KABOBS \$13.50

Bamboo skewers loaded with seasonal vegetables and served with marinated chicken chargrilled to perfection. Served with Spanish rice or pasta with marinara sauce, Tuscan salad, and a freshly baked artisan baguette.

CHICKEN MARSALA \$13.50

A lightly floured boneless chicken breast sautéed with baby portobello mushrooms in a Marsala wine sauce. Served with farfalle pasta & shredded Parmesan cheese. Served with Tuscan salad and a freshly baked artisan baguette.

CHICKEN PRIMAVERA \$13.50

Grilled boneless chicken breast marinated with fresh herbs, lemon, and garlic-infused olive oil. Farfalle pasta, seasoned grilled vegetables infused together with a vodka sauce. Served with a Tuscan salad and a freshly baked artisan baguette.





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TASTE OF SUMMER SANDWICHES

Served with Tuscan salad, bag of chips and a pickle

FOCACCIA CLUB SANDWICH \$12.50

Sun-dried tomato focaccia roll, roasted tomato, mesclun greens, Swiss cheese, smoked turkey breast, applewood smoked bacon, slivers of red onion, & honey mustard mayo.

THE BISTRO HAM & SWISS \$11.00

Virginia baked ham, Swiss cheese, vine-ripened tomato, mesclun greens, bistro style Dijon mustard sauce on a freshly baked artisan ciabatta roll.

ROAST BEEF SANDWICH \$13.50

Certified Angus sirloin beef tip slowly roasted for the highest quality of flavor, piled high on our Tuscan sun-dried tomato roll. Served with Provolone, roasted tomato, red onion, mesclun greens & blue cheese horseradish mayo.

GRILLED CHICKEN SALAD \$9.75

Premium marinated and grilled chicken breast, pine nuts, grapes, and other fresh ingredients make this salad a delightful meal. Served with fresh baked croissant.

GOURMET VEGETARIAN WRAPS \$11.50

Flour tortilla, grilled seasonal vegetables, quinoa, beans, sun-dried tomatoes with Greggorio vinaigrette (*also available with ham, turkey & cheese*).

BEEF BRISKET \$11.50

Texas-style beef brisket sandwich smoked in house with our special blend of beef rub with bourbon BBQ sauce.

ITALIAN SAUSAGE \$9.75

Homemade Calabrese Italian sausage served on a fresh locally-baked Cardinali's bun, sautéed sweet peppers, and hot giardiniera peppers.

WISCONSIN BRATS \$9.25

Sheboygan style brat served on a bun with sautéed sauerkraut with bacon, onions, and stone ground mustard.

SIDES & ADDITIONAL OPTIONS

COKE \$1.40

DIET COKE \$1.40

SPRITE \$1.40

WATER BOTTLE \$1.40

HOMESTYLE POTATO CHIPS \$1.75

Homestyle kettle cooked potato chips - regular or BBQ.

OPTIONAL SALADS \$4.50

Tuscan salad, green garden salad or coleslaw. Greggorio house Italian and ranch dressings at no additional cost.

COLESLAW \$3.00

Creamy, crunchy coleslaw made with freshly chopped cabbage and carrots blended with Chef David's own delicious dressing.

OUR SOUPS

Serve 16 people

WISCONSIN CHEDDAR & BROCCOLI \$65.00

Slow simmered for maximum taste and quality. A Wisconsin favorite served with crackers.

CHICKEN TORTILLA \$70.00

A true taste of the Southwest – garnished with crispy tortilla threads, sour cream, cilantro, and cheddar cheese.

HEARTY CHICKEN NOODLE \$65.00

Hearty chicken broth combined with tender pieces of chicken, noodles, and vegetables.

MINESTRONE \$65.00

Loaded with a variety of hearty seasonal vegetables, garbanzo & cannelloni beans slow cooked in a rich tomato broth.

BEEF BARLEY \$70.00

A comforting hearty bowl of soup with made from scratch bone broth, carrots, celery, onions, lean beef, and pearl barley.

AWARD WINNING CHILI \$70.00

Secret blend of spices and hand-picked certified Angus beef make this chili special. Garnished with cheddar cheese, chopped onion, sour cream, and crackers.

TOMATO BASIL \$65.00

A signature twist on traditional tomato soup. A creamy, slow-simmered soup made with fresh tomatoes and basil with hints of carrot, celery, onion, and garlic.

NEW! FALL BUTTERNUT SQUASH \$65.00

The perfect warm up for fall and winter, a comforting blend of roasted butternut squash, cream, and apple pie spices.



Vegan and gluten free options are available, let us help you create the perfect menu!

OUR FAMOUS OATMEAL CHOCOLATE COOKIES \$10.50

Texas pecan oatmeal chocolate chunk cookies (*serves 12*).

HOUSEMADE OREO CHEESECAKE BARS \$42.00

Oreo Cheesecake with wild berry sauce (*serves 12*).

HOUSEMADE CHOCOLATE CAKE \$36.00

Chocolate cake with cream cheese frosting (*serves 18-20*).

PUMPKIN BUNDT CAKE WITH ICING \$20.00

Delicious pumpkin flavor, filled with warm spices and topped with a drizzle of vanilla glaze (*serves 18-20*).

