



CORPORATE MENU

PROFESSIONALLY MADE FOR TASTE AND PRESENTATION

BREAKFAST BUFFETS

Minimum 15 People

THE CLASSIC \$16.75

Scrambled eggs, bacon or sausage, O'Brien potatoes, assorted Danishes and doughnuts.

THE CHEF'S CHOICE \$18.00

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. One large quiche is cut into 6 slices.

We can create a customized buffet for your breakfast needs!

CONTINENTAL BREAKFASTS

Minimum 12 People

MEDITERRANEAN QUICHE \$24.00 each

Fresh, made-to-order makes this French delight quite special. Sautéed spinach, roasted red peppers, cheddar & feta cheeses, eggs, topped with asparagus. One large quiche is cut into 6 slices.

THE FRENCH CONNECTION \$9.00

Cold breakfast sandwich with your choice of premium ham or turkey and cheese, served on a large croissant with a side of housemade honey mustard. Includes assorted chilled juices.

BREAKFAST BURRITO \$13.00

Big on flavor and freshness, a flour tortilla filled with fresh eggs, potato, cheese, with your choice of Mexican chorizo, bacon or breakfast sausage. Served with housemade salsa.

PARFAIT DELIGHT \$10.00

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

THE CONTINENTAL \$8.25

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



COFFEE, JUICE & FRUIT PLATES

FRUIT PLATE

Seasonal assorted fruits cut and professionally presented.

SMALL (serves 12-15) \$52.00

MEDIUM (serves 16-19) \$64.00

LARGE (serves 20-25) \$80.00

COFFEE TO GO \$24.00

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 (10 oz. each) \$2.65

PREMIERE ENTREES

CALIFORNIA CHOPPED SALAD BAR \$17.00

Grilled chicken breast, romaine & mesclun greens, avocado, tomato, feta cheese, cucumber, shaved red onion, bacon, and other fresh ingredients. Served with fresh baked baguettes. and a choice of two dressings: Italian, Ranch or Balsamic.

PASTA BAR \$17.50

Al dente penne rigate pasta served with our signature housemade marinara sauce and our fresh grilled chicken breasts marinated with white wine, lemon & fresh herbs. Paired with our Tuscan Salad including romaine & mesclun greens, red bell peppers, shredded Parmesan cheese, black olives, shaved red onion & Greggorio house dressing. Alfredo sauce is \$2 per person additional..

BAKED POTATO BAR \$17.50

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

AUTHENTIC MEXICAN TACO BAR \$17.00

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, pico de gallo, warm flour tortillas, and tortilla chips. Guacamole \$2.50 additional.

SIRLOIN STEAK & CHICKEN FAJITAS \$21.50

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 \$18.00

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 PRIMAVERA \$21.50

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.

FROM THE SMOKEHOUSE

Includes housemade potato chips and a pickle.

BRISKET SANDWICH \$17.75

Black Angus beef with housemade bourbon barbeque sauce served on a fresh hard roll.

SMOKED PULLED PORK SANDWICH \$14.95

Smoked pork shoulder with Carolina sauce or housemade bourbon barbeque sauce served on a Kaiser roll.

ST. LOUIS RIBS (10 oz. approx.) \$18.25

4-5 ribs smoked and grilled for maximum flavor smothered in our housemade Bourbon Barbeque Sauce and served with dinner rolls & butter.





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TASTE OF THE SEASON SANDWICHES

Served with a bag of chips and a pickle

New CHICAGO STYLE ITALIAN BEEF \$16.00

Slow-roasted inside round of beef simmered with authentic herbs and seasoning makes this sandwich special. Piled high and served au jus on a French roll with hot giardiniera.

FOCACCIA CLUB SANDWICH \$17.25

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 \$17.00

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

TUSCAN ROAST BEEF SANDWICH \$18.00

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 \$15.00

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 \$15.00

Flour tortilla, grilled seasonal vegetables, quinoa, beans, sun-dried tomatoes with Greggorio vinaigrette (also available with ham, turkey & cheese \$15).

WISCONSIN BRATS \$14.50

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

SIDES & ADDITIONAL OPTIONS

HOUSEMADE CHEESY MAC 4 oz. \$3.75

BAKED BEANS \$4.00

Southern style with smoked brisket

HOUSEMADE POTATO CHIPS \$3.50

Kettle cooked with sea salt

BAGGED POTATO CHIPS \$2.00

COLESLAW \$3.00

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

OPTIONAL SALADS \$4.50

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

COKE, DIET COKE, SPRITE or WATER BOTTLE \$1.65

OUR SOUPS

Serves 16 people / 8 oz. servings

WISCONSIN CHEDDAR & BROCCOLI \$70.00

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

HEARTY CHICKEN NOODLE \$70.00

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

MINESTRONE \$70.00

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

TOMATO BASIL \$70.00

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.

AWARD-WINNING CHILI \$80.00

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



Vegan and gluten free options are available.

Let us help you create the perfect menu. We can customize your menu to fit your tastes and needs.

DESSERTS

OUR FAMOUS OATMEAL CHOCOLATE COOKIES \$1.75 each

Texas pecan oatmeal chocolate chunk cookies.

HOUSEMADE OREO CHEESECAKE BARS \$3.95 each

Oreo cheesecake with wild berry sauce.

HOUSEMADE CHOCOLATE CAKE (1/4 Sheet Cake) \$54.00

Chocolate cake with cream cheese frosting.

PUMPKIN BUNDT CAKE WITH ICING (Whole Cake) \$42.00

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



Rev. 8-25-2025 Please call for current prices