



FRANK & LARRY'S

# Buckatabon

TAVERN & SUPPER CLUB

## Brunch Banquet Menu

### Brunch

#### SPINACH, ASPARGUS & PARM QUICHE BITES (V)

Quiche tartlet with parmesan shortcrust, spinach, asparagus, and herbs. Served with dill sour cream

#### VEGETABLE CRUDITE (V)

Chef's choice of seasonal vegetables, herbed ranch dressing

#### FRUIT PLATE(V)

Chef's choice of seasonal fruits and berries

#### LARRY'S DEVEILED EGGS(V)

Yellow mustard, shallot, dill, smoked sea salt, pickled red onion, Milwaukee's dill pickle

#### MINI MUFFINS (V)

Fresh baked, blueberry mini muffins

SERVES 12	SERVES 25
50	100
40	80
45	90
30	60

24 MUFFINS

20



### Salads

#### CLASSIC CAESAR *ASK FOR ANCHOVIES!*

Romaine, house croutons, shaved parmesan, classic garlicky caesar dressing

#### GOLDEN HARVEST SALAD (V)

Arugula and wild rice salad with roasted butternut, feta cheese, candied pecans, golden raisins, pickled onion, mandarin oranges, sweet drop peppers, citrus ginger vinaigrette

SERVES 12	SERVES 25
35	70
50	100

## Handhelds

### HOT HAM & ROLL SLIDERS

Shaved Badger Ham, sharp cheddar, sherried onions, pickles, honey dijon, on a buttered brioche roll

### AVOCADO TOAST

Avocado mash, lightly dressed arugula, breakfast radish, golden beet relish, hard boiled egg, crumbled bacon, hollandaise, with everything seasoning and chives on a toasted english muffin

### EGG AVO BACON SLIDERS

Soft scrambled eggs, avocado, bacon, white cheddar, and sherried arugula, topped with Urfa hollandaise, on buttered brioche roll

### TAVERN SLIDERS\*

Mini smash burger patty, cheddar, caramelized onions, and pickles on a toasted brioche bun

SERVES  
12

60

75

70

60

SERVES  
25

120

150

140

120

## Build Your Own

### THE WISCONSINITE

Scrambled Yuppie Hill Eggs, crispy Buckatabon hashbrowns, rye toast, bacon and pitt ham

### BUCK BREAKFAST TACOS

Cheesy scrambled eggs, spicy chorizo, triple cheese sauce, poblano corn relish, hot pepper salsa, avocado crema, scallions, corn tortilla

SERVES  
12

75

80

SERVES  
25

150

160

## House Favorites

### FORAGER HASH (V)

Cauliflower and potato hash mixed with roasted tomatoes, mushrooms, spinach, with charred asparagus, black garlic crema, scrambled egg, spiced avocado, and rye toast

### PIT SMOKED HAM & CHEESE SCRAMBLE

Pit smoked ham, fontina, black garlic, and herb smoked mushrooms, Buckatabon hashbrowns, rye toast

### COFFEE CAKE FRENCH TOAST (V)

Thick-cut challah french toast, sweet-spice crumble, icing, coffee butter, breakfast syrup

### FUNKY FUNGHI SCRAMBLE (V)

Roasted mushrooms, asparagus, charred scallion, cream brie and marjoram, Buckatabon hashbrowns, rye toast

SERVES  
12

90

90

65

90

SERVES  
25

180

180

130

180

\* May contain raw or undercooked meats, poultry, seafood, shellfish, or eggs, which may increase risk of foodborne illness



# LOWLANDS GRAND EVENTS

## *Bar Accommodations*

### CASH BAR

Guests pay for beverages ordered at menu cost. If a cash bar is selected, and no beverages are hosted, there will be a flat \$100 fee charged to the host for this accommodation. This fee is not able to be counted toward the food & beverage minimum amount. The sum of the cash bar amounts spent by guests will count towards the food & beverage minimum.

### OPEN BAR

Beverages charged per consumption at menu price throughout the entirety of the event. All items will be ordered from the restaurant menu at menu pricing and placed on the host's final bill. Private Satellite Bar available at select venue spaces for \$100 set-up/bartender service charge.

### LIMITED OPEN BAR

Guests order from a limited selection of beverages, chosen by the host, to be placed on one tab and placed on the host's final bill. Hosted beverages charged per consumption at regular menu price throughout the entirety of the event. Any beverages ordered not on the hosted list will be a cash bar for guests.

### DRINK TICKETS

Allows the host to offer a specific number of drinks per person; tickets are valid for any beverage selected by the host which are then placed on the host's final bill at regular menu price.

### UNLIMITED DRINK PACKAGES

Package bars will be billed for all guests, not individually. Packages do not include wine poured at your table with dinner, if that service is offered.

All packages are based on continuous hours.

Minimum of 2 hours required.

Additional hours available.

## *Drink Packages*

### BEER, WINE & SODA BAR

\$20 per person • \$28 per person • \$34 per person

This package includes Café Hollander's house wines, all fountain beverages, and four domestic beers

### LOWLANDS BIER PACKAGE

\$24 per person • \$32 per person • \$40 per person

This package includes our four Lowlands Brewing Collaborative beers: Hollander IPA, Centraal Quadder, Tandem Dubbel and High Speed Wit. Also includes fountain beverages and house wines.

### STANDARD BAR

\$26 per person • \$34 per person • \$42 per person

This package includes rail liquors, fountain beverages, house wines, four domestic beers and Lowlands Brewing Collaborative beers.

### CALL BAR

\$28 per person • \$38 per person • \$46 per person

This package includes call brand liquors. Also includes house wines, four domestic beers, and Lowlands Brewing Collaborative beers.

### PREMIUM BAR

\$32 per person • \$42 per person • \$52 per person

This package offers the best of the best! All of the top brands can be found in this package. This package also includes your choice of four premium wines and a selection of our Belgian and international beers.

### COFFEE BAR

\$3 per person for the duration of the event  
Hot or iced coffee station for guests to help themselves.

### N/A BEVERAGE BAR

\$10 per person for the duration of the event  
Unlimited fountain beverages and brewed coffee.

[LOWLANDSGROUP.COM/PARTIES](http://LOWLANDSGROUP.COM/PARTIES)