



FRANK &
LARRY'S

Buckatabon

TAVERN & SUPPER CLUB
Brunch Banquet Menu

Brunch

SPINACH, ASPARAGUS & PARM QUICHE BITES (V)

Quiche with parmesan shortcrust, spinach, asparagus, herbs, and served with dill sour cream

VEGETABLE CRUDITE (V)

Chef's choice of seasonal vegetables, herb pesto ranch

FRUIT PLATE(V)

Chef's choice of seasonal fruits and berries

LARRY'S DEVILED 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, 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, topped with everything seasoning and chives on a toasted english muffin

EGG AVO BACON SLIDERS

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

TAVERN SLIDERS*

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

SERVES 12	SERVES 25
60	120
75	150
70	140
60	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	SERVES 25
75	150
80	160

House Favorites

FORAGER HASH (V)

Roasted veggie, potato, and wild rice hash with cauliflower, mushrooms, asparagus, feta cream sauce, scrambled eggs, spiced avocado, 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	SERVES 25
90	180
90	180
65	130
90	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 for two hours • \$28 per person for three hours • \$34 per person for four hours

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

LOWLANDS BIER PACKAGE

\$24 per person for two hours • \$32 per person for three hours • \$40 per person for four hours

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 for two hours • \$34 per person for three hours • \$42 per person for four hours

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

CALL BAR

\$28 per person for two hours • \$38 per person for three hours • \$46 per person for four hours

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

PREMIUM BAR

\$32 per person for two hours • \$42 per person for three hours • \$52 per person for four hours

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