

EVENT GUIDE

PLATTER MENU

WE ASK FOR A FINALIZED HEADCOUNT AND PREORDERS 1 WEEK BEFORE EVENT

PREORDER PLATTERS

SERVES UP TO 12 GUESTS PER PLATTER

MARGARET'S PRETZELS	\$20	Hard Pretzels, Ranch Powder, Chile
CHIPS & SALSA	\$25	Crispy Corn Tortillas, House Chipotle Salsa GF DF VG
CHIPS, SALSA, & QUESO	\$45	Crispy Corn Tortillas, House Chipotle Salsa (+ Queso) GF
CHEESE CURDS	\$75	Beer-Battered Wisconsin White Cheddar, Dill Pickle, Nashville Hot Sauce, Dill, Ranch
PASTA SALAD	\$40	Rotini Pasta, Kalamata Olive, Feta, Cucumber, Tomato, Oregano Vinaigrette
GARDEN SALAD	\$55	Spring Mix with Radish, Tomato, Carrot, Cucumber, Parmesan GF Choice of Dressing: Bleu Cheese, Ranch, Oregano Vinaigrette, Tomato Vinaigrette, Ponzu Citrus Dressing, Lemon-Poppy Vinaigrette
MEDITERRANEAN HARVEST	\$70	Spring Mix, Roasted Artichoke, Sun-Dried Tomato, Pickled Onion, Feta, Fennel, Crispy Chickpea, Kalamata, Tomato Vinaigrette GF
STRAWBERRY ALMOND	\$70	Spring Mix, Strawberry, Candied Almond, Goat Cheese, Lemon-Poppy Vinaigrette GF
BRUSSELS SPROUTS	\$70	Fried Sprouts, Umami Caramel, Crispy Garlic, Cilantro, Sesame GF DF
SPIN ART & THE GOAT	\$85	Creamy Artichoke Heart & Spinach Dip, Crispy Garlic, Goat Cheese, Peppadew, Tortilla Chips GF
IOWAN FRIES	\$75	Field Day Fries with Pulled Pork, Cheese Sauce, House Ranch
TRUFFLE FRIES	\$55	Field Day Fries with Truffle Oil, Crispy Garlic, Parmesan, Herb Aioli DF
FIELD DAY FRIES	\$40	French Fries DF VG
PRETZEL BITES	\$70	Mini Salted Soft Pretzels, Queso, Honey Mustard
WINGS	\$110	Chili Lime, Buffalo, BBQ, Korean BBQ, Honey Mustard, Nashville Hot, or Orange GF DF
CHICKEN TENDERS	\$90	24 Chicken Tenders Tossed or with Sauce on Side: Chili Lime, Buffalo, BBQ, Korean BBQ, Honey Mustard, Nashville Hot, or Orange DF
TRES QUESO NACHOS	\$90	Carnitas, Re-Fried Black Bean, Avocado, Pickled Onion, Feta, Jack Cheese, Cheese Fondue Sauce, Cilantro, Chipotle Salsa
TURKEY CAPRESE	\$85	Shaved Turkey, Fresh Mozzarella, Tomato, Basil-Almond Pesto, Lemon-Garlic Aioli
FIELD DAY SLIDERS	\$90	20 Single Patty Sliders with Shredded Lettuce, Pickle, American Cheese, Special Sauce
VEGGIE SLIDERS	\$90	20 Veggie Sliders with Shredded Lettuce, Pickle, American Cheese, Special Sauce
ARTICHOKE CARBONARA	\$130	Rigatoni Pasta, Artichoke Cream Sauce, Pancetta, Parmesan, Toasted Breadcrumb
DUNK-A-ROOS	\$55	24 Fresh Baked Chocolate Chip Cookies, Sprinkle Dip, Chocolate Ganache
CINNAMON SUGAR PRETZEL BITES	\$55	Mini Soft Pretzel, Cinnamon Sugar, Whipped Vanilla Cream Cheese

GF Gluten Friendly **DF** Dairy Free **VG** Vegan

EVENT GUIDE

BAR MENU

WE ASK FOR A FINALIZED HEADCOUNT AND PREORDERS 1 WEEK BEFORE EVENT

BUILD YOUR OWN BAR

REFILLED AS NEEDED FOR 1.5 HOURS

TACO BAR \$33 / GUEST

Choice of 1 Side - House Salad, Chips and Salsa, or Field Fries

Choice of 2 Proteins: Carnitas (pork), Green Chile Chicken, Barbacoa (beef), Black Bean (VG)

Includes - Corn Tortillas, Pickled Onion, Feta, Cilantro, Avocado, Salsa

Soda & Lemonade Included

BURGER BAR \$30 / GUEST

Choice of 1 Side - House Salad, Chips and Salsa, or Field Fries

Single Patty Smash Burgers

Includes - Cheese (American and Swiss), Lettuce, Tomato, Onion, Brioche Bun

Soda & Lemonade Included

FAJITA BOWL BAR \$33 / GUEST

Choice of 1 Side - House Salad, Chips and Salsa, or Field Fries

Choice of 2 Proteins: Carnitas (pork), Green Chile Chicken, Barbacoa (beef), Black Bean (VG)

Includes - White Rice, Grilled Onion & Pepper, Black Bean Puree, Feta, Chipotle Crema,

Avocado, Tortilla Strips

Soda & Lemonade Included

BEVERAGE PACKAGE

2 HOURS

DRAFT BEERS \$25/GUEST

Select Availability

Additional Hour \$10/Guest

FULL PREMIUM BAR \$35/GUEST

Call Liquor, Draft Beer, Seltzers, N/A Beer

Additional Hour \$15/Guest