



CATERING MENU

THERE IS NOTHING LIKE HOMEMADE FOOD

RUBBS: 1950 RIVER ROAD, WISCONSIN DELLS, WI, 53965 PH: 608-678-7843

DRAFT CITY: 602 W PINE STREET, BARABOO, WI, 53913 PH: 608-448-2285

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HORS D'OEUVRES (25/50/75/100PPL)

SPINACH AND ARTICHOKE DIP (*GF available/VE)	45/85/130/175
STUFFED MUSHROOMS: (*GF/VE)	50/95/145/195
SPINACH OR SAUSAGE STUFFED	
CHEESE, SAUSAGE & CRACKER PLATTER (*GF available)	50/95/145/195
CHARCUTERIE BOARD (*GF available)	65/125/190/255
FIRE-ROASTED CORN DIP W/TORTILLA CHIPS (*GF/VE)	45/85/130/175
FETA BRUSCHETTA (*GF available/VE)	45/85/130/175
CHIPS AND DIPS (*GF/VE)	40/75/115/145
<i>Tortilla and Kettle Chips, w/Salsa, Guacamole, and Garlic Herb Dip</i>	
GARDEN VEGETABLE TRAY W/DILL DIP (*GF/VE)	40/75/115/145
CROSTINIS: (*GF available)	
WHIPPED GOAT CHEESE, HONEY, BACON & CHIVES	50/95/145/195
DILL CREAM, SMOKED SALMON, AND CAPERS	60/110/170/230
PROSCIUTTO, GARLIC CREAM CHEESE & ARUGULA	50/95/145/195
STEAK W/CARAMALIZED ONIONS, CHIMICHURI OR BLUE CHEESE	65/125/190/255
LOADED POTATO SKINS (*GF)	45/85/130/175
COLD CRAB DIP W/CROSTINIS (*GF available)	40/75/115/145
CAPRESE PLATTER (*GF/VE)	45/85/130/175
ROASTED GARLIC BREAD W/MARINARA	35/65/95/130
LOADED HUMMUS W/PITA BREAD (*GF available)	40/75/115/145
SHRIMP & AVOCADO CUCUMBER BITES (*GF)	55/100/160/210
PRETZELS W/QUESO AND GARLIC HERB DIP	50/95/145/195



WINGS W/CARROTS AND TWO SAUCES	65/120/190/250
SMOKED SALMON PLATTER (*GF available)	65/120/190/250
GARLIC BUTTER SHRIMP (*GF)	60/110/170/230
GRILLED SAUSAGE BOARD (*GF)	55/100/160/210
BBQ CHICKEN OR PORK SLIDERS	55/100/160/210
CHICKEN OR PORK SKEWERS (*GF)	60/110/170/230
BBQ OR SWEDISH MEATBALLS (*GF)	50/95/145/195
JUMBO SHRIMP COCKTAIL (*GF)	60/110/170/230
PINWHEELS PLATTER	45/85/130/175
CHEESEBALL PLATTER: (*GF available)	50/95/145/195
BACON RANCH/GARLIC HERB/FRENCH ONION/CRANBERRY WALNUT/PISTACHIO POMEGRANATE	

A-LA-CART SALADS: (25/50/75/100PPL)

CILANTRO AVOCADO SALAD	40/70/110/140
ITALIAN GARBAGE SALAD	45/75/115/145
GREEK SALAD	40/70/110/140
CAESAR SALAD	45/75/115/145
CAPRESE SALAD	45/75/115/145
LOADED COBB SALAD W/TWO DRESSINGS	50/80/120/150

A-LA-CART SIDES: (25/50/75/100PPL)

CORN RIBLETS	40/70/110/140
GARLIC GREEN BEANS	40/70/110/140
ROASTED BROCCOLI, CALIFLOWER & PEPPERS	40/70/110/140
HONEY GLAZED TRI-COLORED CARROTS	40/70/110/140
GRILLED ASPARAGUS	50/80/120/150
ROASTED BRUSSEL SPROUTS	45/75/115/145
ITALIAN OR VEGGIE PASTA SALAD	35/60/95/120
POTATO SALAD	40/70/110/140
COLESLAW OR BAKED BEANS	35/60/95/120
HOMEMADE MAC-N-CHEESE	40/70/110/140
CILANTRO OR MUSHROOM RICE	35/60/95/120
FAJITA VEGGIES	35/60/95/120

A-LA-CART DESSERTS: (25/50/75/100PPL)

SM/LG FRUIT TRAY	60/110/170/230
COOKIE, CUPCAKES OR BROWNIE TRAY	50/80/120/150
MINI CHEESECAKES	50/80/120/150
MINI TIRAMISU	60/110/170/230
BAILEYS' CHOCOLATE CAKE	55/100/160/210



BUFFETS:

BREAKFAST BUFFET 14PP

Scrambled Eggs, Breakfast Potatoes, Bacon or Sausage, and Bagels with Garlic Cream Cheese
Add Assorted Muffins & Danishes +1.00/Add Waffles +1.00/Add Seasonal Fresh Fruit +1.50

BUILD-YOUR-OWN TACO BAR 17PP

BARBACOA BEEF/CARNITAS PORK/FIESTA CHICKEN

Two Taco Meats, Corn and Flour Shells, Cilantro, Onion, Jalapenos, Mexican Cheese Blend, Lettuce, Pico, Lime Wedges, with Avocado Sauce, Lime Crema, and Spicy Roja, served with Cilantro Rice

PIZZA BUFFET 17PP

Tossed Garden Salad, Garlic Bread with Marinara, and a Variety of Pizzas

PANINI & SANDWICH BUFFET 18PP

Pick 2 Panini or Sandwich Choices, Kettle Chips w/Herb Cream Dip and a Garden Salad or a Soup

ITS ALL ABOUT GRILL 19PP

Burgers, Grilled Sausages, Assorted Bread and Sliced Cheese, Potato Salad, Coleslaw, Relish, Lettuce, Tomato, Onions and Pickles w/Kettle Chips

BBQ BUFFET 20PP

Grilled Chicken Thighs, Pulled Pork, Grilled Sausages, BBQ Sauces, Potato Salad, Coleslaw, Rolls & Butter

YOUR-OWN-BUFFET-STATION

Mashed Potato Bar 9| Nacho Bar 12| Mac-n-Cheese Bar 12| Snack Bar 12

YOUR-OWN-DRINK-STATION

Bloody Mary Bar| Bellini & Mimosa Bar | Old-Fashioned Bar (Ask Group Sales for cost)

DINNER BUFFETS: (ASK GROUP SALES FOR PLATED DINNERS)

ALL DINNER BUFFETS ARE SERVED WITH A TOSSED GARDEN SALAD, A SIDE, A VEGETABLE AND DINNER ROLLS

1-ENTREE 22PP/2-ENTREES 26PP/3-ENTREES 30PP

PRIME RIB STATION (MIN 25PPL MP*)

FILET MIGNON (MP*)

SLICED BEEF SIRLOIN (+3.00) W/DEMI GLAZE OR MUSHROOM SAUCE

8OZ RIBEYE (MP)

BRAISED BEEF W/ONIONS AND PEPPERS

GRILLED PORK CHOP

BBQ PORK RIBLETS

PORK LOIN (W/DEMI GLAZE OR STUFFED)

OVEN ROASTED TURKEY

SPINACH STUFFED CHICKEN BREAST

CHICKEN CORDON BLUE

DUCK LEGS W/APRICOT BRANDY SAUCE

BROILED, LEMON DILL OR PARMESAN CRUSTED SALMON

PAN-FRIED TILAPIA OR WALLEYE

CHAR-GRILLED SWORDFISH

GARLIC BUTTER OR CAJUN SHRIMP

PORK, CHICKEN, SHRIMP OR VEGETABLE KEBABS



BEEF

PORK

BIRD

FISH

PASTA

CHICKEN FETTUCINI ALFREDO
ROASTED TOMATO GARLIC PENNE
SPAGHETTI CARBONARA
PESTO CHICKEN PENNE

PREMIUM SALADS: (+2PP)

CILANTRO AVOCADO SALAD
ITALIAN GARBAGE SALAD
GREEK SALAD
CAESAR SALAD
CAPRESE SALAD

SIDES:

MASHED POTATO
BAKED POTATO
BABY REDS ROASTED POTATOES
RICE PILAF
SWEET POTATO & SQUASH HASH

VEGGIES:

CORN RIBLETS
GARLIC GREEN BEANS
ROASTED BROCCOLI, CALIFLOWER & PEPPERS
HONEY GLAZED TRI-COLORED CARROTS
ASPARAGUS +2.00
ROASTED BRUSSEL SPROUTS +1.00

EXTRA SIDES: (+3PP)

ITALIAN OR VEGGIE PASTA SALAD
POTATO SALAD
COLESLAW OR BAKED BEANS
HOMEMADE MAC-N-CHEESE
CILANTRO RICE

DESSERTS: (+4PP)

SM/LG FRUIT TRAY
COOKIE OR BROWNIE TRAY
MINI CHEESECAKES
MINI TIRAMISU
BAILEYS' CHOCOLATE CAKE

