



Group Menu

Sandwich Buffet \$9.95

Please Select 2 Sandwich Choices

- Assorted Wraps (Asiago Beef, Smoked Turkey Club, and Veggie)
- Classic Grilled Burger • BBQ Pulled Pork
- Grilled Chicken Breast • Potosi Cave Ale Bratwurst

Please Select 2 Side Choices

Our Sandwich Buffets are served with a choice of 2 sandwich sides for your group including: Tossed Salad • Pasta Salad • Coleslaw • Homemade Potato Chips

- Fresh Rolls • Fresh Baked Cookies • Includes Tea or Coffee

Add a Cup of Homemade Soup \$1.00

Classic Buffet or Family Style \$15.95

These classic entrées will please any hungry group. For groups up to 25 guests, you may select 2 entrée choices. For groups with 25 or more guests, you may select 3 entrée choices.

Entrée' Choices

- Sliced Roast Beef & Au Jus • Honey Glazed Ham • Port Glazed Short Ribs
- Herb Baked Chicken • Baked Cod Loin • Roast Pork Loin • Sage Turkey

Please select 2 side choices

- Potosi Beer Cheesy Potatoes • Boiled Redskin Potatoes • Wild Rice
 - Garlic Mashed Potatoes • Vegetable Medley.
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Luncheon Plates \$10.95

These classic “Diner” selections will please your lunch group. All plates include Chefs choice bakery, Joan’s fresh baked pie, and coffee or tea. Add a cup of soup for \$1.00

Plate Choices

Meat Loaf with Red Gravy: Served with garlic mashed potatoes and chefs choice salad

Roast Turkey: Plated with mashed potatoes, stuffing, and chefs choice vegetable

Beef Tips: select steak and beef tips sautéed with mushrooms and onions, served over fresh egg pasta and plated with chef’s choice vegetable

Lasagna, classic or vegetarian lasagna served with a side

Steak Sandwich: Grilled steak served with French fries and coleslaw

Country Ham, A classic plate with scalloped potatoes and green bean casserole

Wisconsin Fish Fry: Beer battered bluegill served with potato pancakes

Vegetarian Stir Fry: Mixed vegetables served over steamed white rice and fortune cookie

Soup and Salad: A lunch sized simple salad served with the soup choice of the day



Plated Dinners

These Potosi Brewery Company classics will be to please all your guests at your next company function, rehearsal dinner, or private party. For groups up to 25 guests, you may select 2 entrée choices. For groups with 25 or more guests, you may select 3 dinner choices

Chicken Marsalla. Lightly breaded breast of chicken, sautéed with fresh Carimi mushrooms and a light Marsalla crème. Plated with fresh pasta and chefs choice vegetable. ***\$15.95***

Prime Rib Au Jus: Herb roasted Prime Rib served with baked potato or boiled redskin potatoes, chef's vegetable and a side of horseradish cream. ***\$17.95***

Honey Glazed Salmon: Brown sugar & honey kiss this fillet of salmon, served with Wisconsin apple wild rice, and chef's choice vegetable. ***\$16.95***

Golden Fried Shrimp: 5 Jumbo Black Tiger Shrimp, golden fried and served with Wisconsin apple wild rice and chef's choice vegetable. ***\$16.95***

Fillet Mignon: Tenderloin of beef, wrapped in smoked bacon, grilled slightly pink, served with wild rice or boiled redskin potatoes and chefs vegetable. ***\$21.95***

Wisconsin Walleye: Dusted in pour seasoned flour and pan fried, served with Wisconsin apple wild rice and chef's vegetable. ***\$16.95***

Chicken Supreme: Breast of chicken stuffed with smoked Gouda, roasted red peppers, Bruschuto, served with Wisconsin apple wild rice and chef's vegetable. ***\$17.95***

Root Beer Glazed Pork Tenderloin: Lightly spiced and marinated sweet in our Princess Potosa Root beer roasted tender. Served with a garlic mashed potatoes and chef's vegetable. ***\$15.95***

Baked Cod Au Graten: Loin of Cod, baked in a light Wisconsin cheddar sauce, served with boiled redskin potatoes and chef's vegetable. ***\$15.95***

Strip Steak: House cut strip loin grilled slightly pink and garnish with boiled button mushrooms, served with baked potato and chef's vegetable. ***\$21.95***