



ABC SUPPLY STADIUM

THE HEART OF THE RIVERBEND DISTRICT

BELOIT, WI

BANQUET MENU

MORNING BEVERAGES

SERVES UP TO 20 GUESTS

Gourmet Coffee Service 70

Regular & Decaf Coffee, Hot Tea, Creamers, Flavored Syrups

BREAKFAST

BUFFET STYLE | PRICED PER PERSON | 20 GUEST MINI.

The Continental ^v ^{gf} 20

Assorted Pastries, Bagels with Cream Cheese, Seasonal Fruit, Orange Juice, Coffee Break Service

Big Brunch ^{gf} 29

Choose One: Biscuits & Gravy, Chicken & Waffles, Plain Belgium Waffles, French Toast Casserole

Includes Scrambled Eggs, Breakfast Sausage, Bacon, Hashbrowns, Seasonal Fruit, Orange Juice, Coffee Break Service

America's Favorite ^{gf} 23

Scrambled Eggs, Breakfast Sausage, Bacon, Hashbrowns, Assorted Pastries, Seasonal Fruit, Orange Juice, Coffee Break Service

Quick Breakfast ^{gf} 12

Assorted Pastries, Orange Juice, Coffee Break Service

LUNCH SERVICE

BUFFET STYLE OR BOXED* | PRICED PER PERSON | 20 GUEST MIN.

**Plated Options Upon Request*

Includes Kettle Chips, Potato Salad, & Assorted Cookies

Deli Sandwiches or Wraps ^{gf} ^v 18

Roast Beef, Turkey, Ham, BLT, or Veggie | American, Swiss, Cheddar, or Provolone | Mayo, Mustard, or Pesto

BBQ Sandwiches ^{gf} 20

Pulled Pork or Grilled Chicken | BBQ sauce or Carolina Gold Sauce | Baked Beans

Ballpark Favorites ^{gf} 19

All Beef Hot Dog, Bratwurst, or Hamburger (Cheeseburgers +2) | Ketchup, Mustard, Relish, Mayo

+ VEGAN OR ACCOMMODABLE **v VEGETARIAN OR ACCOMMODABLE** **gf GLUTEN FREE OR ACCOMMODABLE**

**Consuming raw or undercooked meat, shellfish or eggs may increase your risk of foodborne illness.*

All food & beverage are subject to a 22% taxable service charge and a 5.5% State of Wisconsin & local sales tax.

COLD APPETIZERS SERVES UP TO 20 GUESTS

Seasonal Fresh Fruit + v gf	75
Vegetable Crudité + v gf	65
<i>Fresh Veggies with House-Made Ranch</i>	
Antipasto + v gf	80
<i>Assorted Pickled Vegetables in Olive Oil & Herbs, Served with Pita</i>	
Bruschetta v	75
<i>Fresh Tomato, Basil & Balsamic Bruschetta on Toast Points</i>	
Wisconsin Cheese & Sausage Board	85
Charcuterie Board	120
Shrimp Cocktail gf	90
<i>Chilled Shrimp with Cocktail Sauce</i>	

HOT APPETIZERS SERVES UP TO 20 GUESTS

BBQ Meatballs	75
<i>Pork, Beef & Veal Meatballs in House-Made BBQ Sauce</i>	
Stroganoff Meatballs	75
<i>Pork, Beef & Veal Meatballs in Creamy Stroganoff Sauce</i>	
Beef Brisket Sliders	80
<i>Cherrywood-Smoked Brisket with Caramelized Red Onions and BBQ Sauce</i>	
Chicken Satay gf	90
<i>Grilled Thai-Seasoned Chicken Served with Dipping Sauce</i>	
Coconut Shrimp	90
<i>Sweet Breaded Shrimp Served with Lemon & Cocktail Sauce</i>	
Prosciutto Wrapped Asparagus gf	90
<i>Grilled Asparagus Wrapped in Prosciutto with Balsamic Glaze</i>	

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DINNER BUFFETS

BUFFET STYLE* | PRICED PER PERSON | 20 GUEST MIN.

*Plated Options Upon Request

Includes Choice of One Standard Starch, One Vegetable, & Salad

Chicken Caprese	22
<i>Chicken Breast Topped with Fresh Mozzarella Cheese, Tomato, & Basil</i>	
Chicken Parmesan	22
<i>Breaded Chicken Breast Topped with Fresh Mozzarella Cheese, Tomato, & Basil</i>	
Oven Roasted Pork Tenderloin ^{gf}	26
<i>Pork Loin Served with Choice of Cranberry Glaze or Sautéed Mushroom & Blistered Tomatoes</i>	
Herb-Crusted Eye of Round ^{gf}	32
<i>Eye of Round Roast with a Garlic Herb Crust</i>	
Hawaiian-Style Pork Chops ^{gf}	26
<i>Tender Roasted Pork Chops with Pineapples & Cherries</i>	
Layed Ratatouille ^v	22
<i>Fresh Eggplant, Zucchini, Roma Tomatoes, Carrots, Garlic, Herbs</i>	
Baked Ziti ^v	20
<i>Vegetarian or Meat Sauce, Garlic Bread Sticks</i>	

VEGETABLE

- Sautéed Green Beans
- Herb Roasted Carrot
- Sautéed Zucchini & Squash
- Braised Cabbage & Apples
- Roasted Veg Medley

- Buttered Corn
- Grilled Asparagus
- Brussel Sprouts
- Broccoli
- Sautéed Spinach

STARCH

- Rosemary & Garlic Mashed Potatoes
- Mushroom Wild Rice
- Potatoes Au Gratin
- Roasted Garlic & Herb Potatoes ⁺
- Rice Pilaf ⁺
- Lemon Parmesan Linguine

SALAD PLATTERS

SERVES UP TO 20 GUESTS

Spring Salad ⁺	70
<i>Fresh Blend of Greens, Cucumbers, Tomatoes, with House Dressing</i>	
Cesar Salad ^v	70
<i>Fresh Blend of Greens, Tossed with Fresh Parmesan, Caesar Dressing & Croutons</i>	

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SNACK BREAK

SERVES UP TO 20 GUESTS

The Candy Bar v gf 100

Self Serve Candy: M&Ms, Peanut M&Ms, Mike & Ikes

Ice Cream Break v 80

Assorted Ice Cream Novelties

DESSERT PLATTERS

SERVES UP TO 20 GUESTS

Assorted Cookies..... 70

Assorted Mini Petit Fours..... 90

Assorted Macaroons..... 70

Dessert Bars & Brownies..... 80

DESSERT

PRICED PER PERSON

Apple Pie 6

Tiramisu..... 7

Plain Cheesecake..... 7

Death By Chocolate Cake..... 7

Turtle or Strawberry Cheesecake..... 10

BALLPARK FAVORITE UPGRADES

SERVES UP TO 20 GUESTS

Chicken Tenders..... 160

Hamburgers or Cheeseburgers 210

Pulled Pork 220

Chicken Wings 140

Meatballs in Choice of Sauce..... 75

Chips & Salsa 80

Brownies..... 70

Mac & Cheese Side..... 100

5th Inning Ice Cream Novelties 80

Ballpark Snacks 80

Cracker Jacks, Peanuts, M&Ms, Peanut M&Ms, Sour Patch Kids, Boxed Popcorn

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