

SPECIAL EVENTS MENU



W3529 Cty Rd B • Peshtigo, Wisconsin

Contact our Event Planner:

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Corporate Events | Retirement Parties | Sportsman Banquets | Birthday Celebrations | Celebrations of Life
Baby Showers | Graduation Parties | Weddings | Rehearsal Dinners | Bridal Showers | Funeral Luncheons

Thank you for choosing our business to be a small part of your large event

We can open any night of the week for completely private events. Food and beverage minimums do apply based on the area of the building. Rental fees apply if minimums are not met. These minimums are subject to change with seasons. Prices are subject to change without notice.

Please note that there is a 5.5% sales tax and 18% gratuity added to the total bill.

LUNCHEON OPTIONS

All luncheon options include linen services

BRUNCH BUFFET 16

Scrambled Eggs Veggies Assorted Pastry and Danish
Bacon or Sausage Mashed Potatoes & Gravy Fresh Fruit
Fried Chicken Waffles Chilled Juices

BASIC SANDWICH BUFFET 13

Assorted Croissants or Wraps Two Salads of Choice
Chips *Add soup for 2.50 per person*

GRILL BUFFET 14

Brats Fruit Salad
Burgers One Salad of Choice
Chips

SMOKED LUNCH BUFFET 12 | 15 | 17

One Meat 12 | Two Meats 15 | Three Meats 17

Brisket Sliced Turkey
Pulled Pork BBQ

Also Includes:

Gourmet Mac N Cheese or Cheesy Hashbrowns
Broccoli Cauliflower Salad
Corn Muffins

PASTA BUFFET 14 | 16

One Choice 14 | Two Choices 16

Choose:

Chicken, Veggies, Meatballs, Or Italian Sausage

Also Includes:

Alfredo Sauce | Marinara Sauce | Noodles | Salad | Garlic Bread | Roasted Veggies

FRIED CHICKEN BUFFET 16

Mashed Potatoes & Gravy Coleslaw
Stuffing Rolls
Veggies



Coffee station available for all buffet options

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BREAKFAST BUFFET

All breakfast buffet options include linen services

CONTINENTAL BREAKFAST 12

<i>Includes:</i> Assorted Bagels w/ Cream Cheese Assorted Pastry and Danish Fresh Fruit Salad	<i>Served with:</i> Unlimited Coffee Chilled Juices
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CLASSIC BREAKFAST 16

<i>Choice of One:</i> Cheese Eggs Ham & Cheese Eggs Western Eggs Fresh Fruit Salad	<i>Choice of One:</i> Bacon Sausage Links	<i>Served with:</i> American Fries Assorted Pastry and Danish Unlimited Coffee Chilled Juices
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GRAND BREAKFAST 19

<i>Choice of One Egg Bake:</i> Western Ham & Cheese Veggie Egg Southwest Chicken, Mixed Peppers & Onion	<i>Choice of One:</i> Ham Bacon Sausage Links	<i>Choice of One:</i> Crème Brulée Bake Stuffed French Toast Waffle Quarters with Toppings	<i>Served with:</i> American Fries Assorted Pastry and Danish Unlimited Coffee Chilled Juices
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HOR D'OEUVRES

APPETIZERS ALA CARTE

All appetizers are a 50 count

Meatballs	63
Cocktail Smokeys.....	53
Cajun Chicken & Mushrooms	85
Cajun Chicken, Mushrooms & Shrimp	100
Stuffed Strawberries w/ Cheesecake filling	65
Bacon wrapped Teriyaki Chicken Bites	80
Deviled Eggs	38
Pork Dumpling Pot Stickers	70
Crab Rangoon	100
Pretzel Bites & Beer Dip	65
Stuffed Sausage Mushroom Caps	85
Stuffed Crab Mushroom Caps	105
Breaded Chicken Wings.....	60
Veggie Pizza	40
Turkey Pinwheels.....	70
Ham Pinwheels.....	70
Roast Beef Pinwheels	75
Stuffed Cucumber Cups	65
Bacon Wrapped Jumbo Shrimp.....	110
Hot Crab Dip and Toast	50
Pickle Roll Ups.....	50

TRAYS AND DISPLAYS

<i>Trays:</i> Medium 25-40 people Large 50-75 people	<i>Displays:</i> Medium 30-40 people Large 60-80 people
Tapenade with Flatbread Chips.....	75/100
<i>olive, chicken pesto with sundried tomato, and tomato</i>	
Charcuterie.....	100/150
<i>Pepper salami, hot capocollo, hot calabrese, prosciutto, cheese cube, nuts, olives, and crackers</i>	
Veggie Tray with Dip	50/100
Cheese/Sausage/Cracker tray.....	60/120
Taco Dip Tray	62/125
Sweet n Sour Chicken Dip tray	72/145
<i>with wonton chips</i>	
Fresh Fruit Display	70/100
Domestic Cheese & Meat display.....	80/140
Fresh Vegetable Display	75/150
Charcuterie Display.....	110/175

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FAMILY STYLE DINNER

All options are served with dinner rolls

**selections only available with the four or five course dinner*

***only available with the five course dinner*

Entrées

Tenderloin Tips	Seasoned Baked Chicken
BBQ Chicken	*Veggie Primavera Pasta
Smothered Pork Loin with mushroom, onions and bacon	*Mushroom Pulled Pork
Smothered Chicken with mixed peppers, onions, and mushroom	*Chicken Veggie Primavera Pasta
Honey Ham	**Chicken Marsala with Mushrooms and onions
Fried Chicken	**California Tips Embers 1871 tip with Asparagus and tomato
Smoked Brisket	**Chicken Marsala with Mushrooms and onions
Pulled Pork	

Salads

Creamy Coleslaw | *House Salad | *Tossed Salad | *Fresh Fruit Salad (seasonal)

Sides

Savory Roasted Vegetables	Candied Carrots	Cheesy Hashbrowns
Stuffing	Gourmet Mac & Cheese	Broccoli Cauliflower Salad
Green Beans	Wild Rice	*Gnocchi with spinach, tomato, and a creamy parmesan sauce
Corn	Mashed Potatoes	**Seasonal Risotto

Desserts

Raspberry Topped Cheesecake | Assorted Bars | Turtle Cheesecake | Assorted Mousse Cups

THREE COURSE 20

Includes:

Creamy Coleslaw | Two Entrées | Two Sides

FOUR COURSE 25

Includes your choice of:

Salad | Two Entrées | Three Sides | One Dessert

FIVE COURSE 27

Includes:

Chef's Choice Homemade Soup | Choice of Salad | Three Entrées | Four Sides | Two Desserts

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BUFFET TRADITIONAL DINNER

All options are served with dinner rolls

*selections only available with option two or three

**only available with option three

Entrées

Tenderloin Tips

BBQ Chicken

Smothered Pork Loin *with mushroom, onions and bacon*

Smothered Chicken *with mixed peppers, onions, and mushroom*

Honey Ham

Fried Chicken

Smoked Brisket

Pulled Pork

Seasoned Baked Chicken

*Veggie Primavera Pasta

*Mushroom Pulled Pork

*Chicken Veggie Primavera Pasta

**Chicken Marsala *with Mushrooms and onions*

**California Tips *Embers 1871 tip with Asparagus and tomato*

**Chicken Marsala *with Mushrooms and onions*

Salads

Creamy Coleslaw | *House Salad | *Tossed Salad | *Fresh Fruit Salad *(seasonal)*

Sides

Savory Roasted Vegetables

Stuffing

Green Beans

Corn

Candied Carrots

Gourmet Mac & Cheese

Wild Rice

Mashed Potatoes

Cheesy Hashbrowns

Broccoli Cauliflower Salad

*Gnocchi *with spinach, tomato, and a creamy parmesan sauce*

**Seasonal Risotto

Desserts

Raspberry Topped Cheesecake | Assorted Bars | Turtle Cheesecake | Assorted Mousse Cups

OPTION ONE

18

Includes:

Creamy Coleslaw | Two Entrées | Three Sides

OPTION TWO

22

Includes your choice of:

Salad | Two Entrées | Three Sides | One Dessert

OPTION THREE

24

Includes:

Chef's Choice Homemade Soup | Choice of Salad | Three Entrées | Four Sides | Two Desserts

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COCKTAIL PARTY BUFFETS

CHOICE OF 3 ITEMS | 15

- Mushroom Crostini
- Onion Chutney Flatbread
- Cheese Platter with Crackers
- Assorted Meat Platter
- Vegetable Platter
- Fresh Fruit Platter
- Sherry's Sweet & Sour Meatballs
- Cashew Chicken Dip w/ Wonton Chips

CHOICE OF 5 ITEMS | 20

- Sausage Stuffed Mushroom Caps
- Stuffed Cucumber & Tomato Platter
- Cocktail Smokeys
- Cajun Chicken & Mushrooms
- Stuffed Strawberries w/ Cheesecake Filling
- Bacon Wrapped Teriyaki Chicken
- Veggie Pizza Squares
- Spinach Artichoke Dip & Chips

CHOICE OF 7 ITEMS | 25

- Hot Crab Dip & Toast
- Pretzels w/ Beer Dip
- Potato Chips w/ French Onion Dip
- Port Wine Cheese Spread w/ Crackers
- Mini Cheesecakes
- Mousse Cups
- Chocolate Chip Cookies

Add shrimp cocktail: 5 per person

add dessert: 3 per person plain cheesecake, turtle cheesecake, chocolate chip cookie, brownie

CAKE CUTTING SERVICES

1-100 Guests	100
101-200 Guests	200
201-300 Guests	300
301 & Over.....	400

BEVERAGES

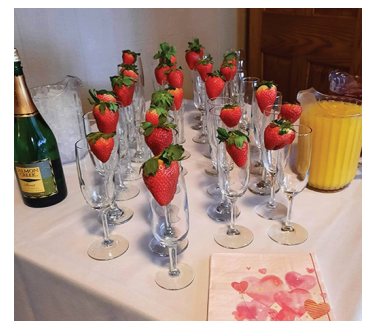
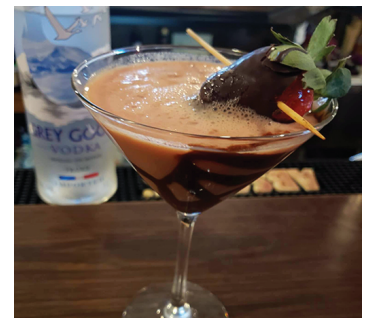
- Old Fashion Fountain
- Mimosa
- Punch
- Juice
- Champagne Fountain
- Wine
- Champagne
- Soda
- Bottled Premium Beer
- Milk
- Coffee
- Bottled Beer

Unlimited Soda

up to 100 guests	200
over 200 guests.....	300

Coffee Station

1-50 guests	100
50-100 guests.....	150
100-150 guests.....	200
200 guests.....	250



Coffee station available for all buffet options

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EMBERS 1871 CHOCOLATE FOUNTAIN

Cost: 300 with chocolate and fountain rental (not available off site)

Option 1

Animal crackers
Graham crackers
Vanilla wafers
Pretzel rods
Marshmallows

Price per person:

0.75

Option 2

Strawberries
Pineapples
Bananas
Cherry oreos
Ginger snaps
Mini cookies

1.00

Option 3

Rice krispies
Angel food cake
Biscotti granola bars
Cream puffs

1.25



DECORATING PACKAGES

Embers 1871 Package 1

100 Guests/900 200 Guests/1300 300 Guests/1700

Chair covers, sashes, tablecloths, napkins. Skirting for the head table, cake table, and gift table, and staging for the head table.

Embers 1871 Package 2

100 Guests/1200 200 Guests/1700 300 Guests/2000

Chair covers, sashes, tablecloths, table runners, napkins. Skirting for the head table, cake table, and gift table. Backdrop and staging for the head table.

Embers 1871 Package 3

100 Guests/1600 200 Guests/2000 300 Guests/2500

Chair covers, sashes, tablecloths, table runners, napkins. Skirting for the head table, cake table, and gift table. Backdrop and staging for the head table. Ceiling drape and backdrop for the cake table.



EXTRAS

Tri candle per table with mirror.....	9	Trumpet vase	15	Napkins	50
Head table skirt lighting	100	Lanterns	15	Ceiling Lights with drapes.....	400
Lite backdrop	200	Tablecloths	3.00-5.00	Room lighting.....	200
Square mirrors per table.....	5	Ceiling Lights.....	200	Tri candles per table.....	5
Staging.....	200				

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