



EDISON HALL & INVENTORS BREW PUB CATERING SERVICES

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APPETIZERS

Served by the dozen.

*Serves 2 dozen per order.

Service styles and menu items are open to modifications and with most things on our menus, are completely customizable.

We do have minimum order quantity suggestions for passed and stationary hors d'oeuvres based on headcount.



CHICKEN SATAY 65

served with thai peanut sauce

TOMATO CAPRESE 32

served on a stick with basil vinaigrette and balsamic reduction

SHRIMP COCKTAIL 60

with cocktail sauce and parsley

VEGETABLE SPRING ROLLS 60

with sweet chili sauce

CROSTINI 60

topped with fig jam, goat cheese and toasted pistachios



MINI BEEF WELLINGTON 70

topped with tarragon aioli

PRETZEL BREADED PORK BITES 45

with Inventors root beer mustard

BRAT STUFFED MUSHROOMS 32

topped with beer cheese sauce

MEATBALLS 115 PER PLATTER

served with BBQ sauce

PRETZEL BITES 45 PER PLATTER

bite sized bavarian pretzels served with beer cheese or nacho cheese

APPETIZERS

Platters serve 24 - 28 Guests.

BANG BANG CHICKEN SLIDERS 55

topped with bang bang sauce, slaw and pickle chips.
Can be served by the dozen 12, 24, 48.

BBQ PULLED PORK SLIDERS 65

pulled pork served on a hawaiian roll with BBQ sauce. .
Can be served by the dozen 12, 24, 48.

HAMBURGER SLIDERS 55

plain hamburger sliders, served on a hawaiian roll with cheddar cheese.
Can be served by the dozen 12, 24, 48.



WINGS

24, or 48 piece platters, your choice of bone in or boneless, tossed in your choice of Garlic Parmesean, BBQ, Korean BBQ, or Buffalo. We have a house made standard dry rub for bone in and boneless.

24 BONELESS: \$28

24 BONE IN: \$30

50 BONELESS: \$45

50 BONE IN: \$48

CHARCUTERIE* 225

summer sausage, mixed local cheeses, mixed berries and fruits, pepperoni, nuts, salami

CHICKEN BITES 145

served with BBQ sauce, buffalo sauce, and garlic parmesan

CHEESE CURDS* 140

WI favorite, lightly breaded white cheese curds served with house made ranch

VEGGIE PLATTER* 100

seasonal display of vegetables served with dipping sauces.

FRUIT PLATTER* 125

seasonal display of fruit

BREAKFAST BUFFETS

PRICED PER PERSON

TESLA BREAKFAST 10

Assorted breakfast breads (muffins or pastries), Whole fruit selection (bananas, apples, oranges), Freshly brewed coffee and assorted teas

DAVINCI BREAKFAST 14

Freshly baked assorted pastries (muffins, croissants, danishes), Seasonal display of fresh fruit platter, Yogurt parfait cups with granola

ADD ON:

Freshly brewed coffee, hot tea, and assorted juices

EDISON EXECUTIVE BREAKFAST 16

A balanced breakfast spread for teams that want both light and hearty options.

Includes Scrambled eggs, Smoked bacon, Breakfast sausage links, Breakfast potatoes, Seasonal Fresh fruit platter, Plain and Everything Bagels with cream cheese and butter

ADD ON:

Freshly brewed coffee, hot tea, and assorted juices and soda

EDISON PREMIER PACKAGE 22

For elevated brunch events or celebrations.

(Minimum 25 guests)

Pancake trio (buttermilk, blueberry, and seasonal flavor such as pumpkin spice or apple cinnamon), Cheddar herb scrambled eggs, Bacon and sausage, Breakfast potatoes, Fresh fruit display, Pastry assortment
Yogurt parfait cups with granola and honey

ADD ON:

Freshly brewed coffee, hot tea, and assorted juices and soda



INVENT YOUR OWN BUFFET

INCLUDES TWO ENTREES
TWO SIDES
ONE SALAD CHOICE

SALADS

CAESAR SALAD

romaine lettuce, shaved parmesan cheese, and toasted croutons

OR

MIXED GREENS SALAD

mixed greens, tomatoes, cucumber, red onion, in a red wine vinaigrette



ENTREES

\$35 PER PERSON

IF YOU CHOOSE TWO ENTREES FROM THIS COLUMN, WITH TWO SIDES, ONE SALAD

CHICKEN PICCATA

Pan-seared chicken, lemon-caper butter sauce, served with fresh herbs and a hint of garlic

CHICKEN MARSALA

Tender chicken breasts sautéed with mushrooms and simmered in a rich Marsala wine sauce.

KOREAN BBQ BAKED CHICKEN

Oven-baked chicken pieces coated in a savory-sweet glaze of korean BBQ sauce

COFFEE & CHIPOTLE CRUSTED PORK LOIN

Tender pork loin rubbed with dark roast coffee and smoked peppers for a subtly smoky crust

\$40 PER PERSON

IF YOU CHOOSE ANY ENTREE FROM THIS COLUMN, WITH TWO SIDES, ONE SALAD

ROAST TOP BEEF ROUND

Slow-roasted top round of beef, sliced thin and served with its own savory au jus.

BURGUNDY BEEF TIPS

Savory beef braised to perfection in a deep, flavorful red wine reduction.

MAHI MAHI WITH PESTO

Grilled mahi mahi topped with a fresh basil pesto sauce.

BAKED SALMON WITH LEMON DILL

Oven-baked salmon filet topped with sauce of fresh dill, creamy butter, and lemon

ADD AN ADDITIONAL ENTREE FOR \$10 MORE PER PERSON.
ADD ON ADDITIONAL SIDES FOR \$3 PER PERSON, PER SIDE.

SIDES

BAKED MAC N CHEESE

ROASTED GARLIC MASHED POTATOES

ROASTED BRUSSEL SPROUTS WITH BALSAMIC GLAZE

GREEN BEAN AMANDINE WITH BUTTER AND DILL

LOCAL HONEY GLAZED CARROTS WITH PARSLEY

VEGETABLE STIR-FRY

WILD MUSHROOM RISOTTO

SAUTEED ZUCCHINI AND SQUASH WITH FIRE ROASTED TOMATOES



PLATING DINING

PRICED PER PERSON

GRILLED NEW YORK STEAK 50.00

sterling silver premium aged beef topped with emon butter and mushroom gravy

BEEF SHORT RIBS WITH RED WINE 55.00

roasted rib of beef served with a red wine sauce

PAN SEARED HALIBUT 48.00

with citrus Beurre Blanc

MAHI MAHI WITH PESTO 45.00

Grilled mahi mahi topped with a fresh basil pesto sauce.

CHICKEN PICCATA 45.00

Pan-seared chicken, lemon-caper butter sauce, served with fresh herbs, hint of garlic

COFFEE & CHIPOTLE PORK LOIN 48.00

Tender pork loin rubbed with dark roast coffee and smoked peppers for a subtly smoky crust

SURF N TURF 65.00

A perfectly grilled Filet Mignon is paired with a succulent, oven-broiled Maine Lobster Tail, served with drawn butter.

POMEGRANATE GLAZED SALMON 45.00

pan-seared Atlantic Salmon finished with a vibrant, sweet-tart pomegranate molasses glaze

All plated dinners include table set or pre served salad, with rolls and butter. All entrees are served with your choice of seasonal vegetable and chef selected starch. All steaks grilled to medium.



CHEF'S CHOICE BUFFETS



PRICED PER PERSON

TACO BAR 27

seasoned ground beef, ale braised chicken, Spanish rice, seasoned black beans, roasted tomato salsa, shredded lettuce, pickled sweet peppers, black olives, sour cream, flour tortillas, and house fried corn tortilla chips.

NACHO BAR 25

seasoned ground beef, ale braised chicken, Spanish rice, seasoned black beans, roasted tomato salsa, shredded lettuce, pickled sweet peppers, black olives, sour cream, and house fried corn tortilla chips.

PULLED PORK BUFFET 24

served with pulled pork or chicken, BBQ sauces, bread, cornbread, slaw and kettle chips.

SOUP AND SALAD BAR 18

Inventors beer cheese soup with bacon, green onions and croutons, Caesar salad, and caprese salad. OR Pre-built: roast beef and cheddar, ham and swiss, turkey and provolone, caprese wrap.

DELI BUFFET 20

Invent your own sandwich, whole wheat bread, sour dough, sliced ham, turkey, and roast beef. Assorted sliced cheese, lettuce, tomatoes, onions, pickles, condiments, potato chips, pasta or potato salad, and whole fruit.

OR

Pre-built: roast beef and cheddar, ham and swiss, turkey and provolone, caprese wrap (for vegetarian offering) and offering same sides as the buffet



CHEF'S CHOICE BUFFETS

PORT TAILGATE PACKAGES

CLASSIC PORT TAILGATE 22 PER PERSON

grilled burgers OR Inventor's beer brat, pasta salad, watermelon, potato chips, lettuce, tomato, onion, and assorted cheese.

ELEVATED PORT TAILGATE 26 PER PERSON

grilled burgers, Inventor's beer brat, grilled chicken breasts, pasta salad, watermelon, baked beans, potato chips, lettuce, tomato, onion, and assorted cheese.

PREMIUM PORT TAILGATE 30 PER PERSON

grilled burgers, Inventor's beer brat, grilled chicken breasts, pasta salad, watermelon, potato chips, lettuce, tomato, onion, and assorted cheese. one salad choice, and brownie dessert platter.

ADD ON HOT SIDES FOR 3 PER PERSON

BAKED MAC N CHEESE

BAKED BEANS



CHEF'S CHOICE BUFFETS

POUTINE BAR 20 per person

YOUR BASE

Classic french fries and cheese curds

CAN CHOOSE UP TO 2 SAUCES.

Traditional brown beef gravy

Vegetarian or mushroom gravy

House made Beer Cheese

MEAT OPTIONS: 2 OPTIONS

Brat

Shredded Brisket

Bacon Bits

Pulled Pork

CHOOSE UP TO 4 TOPPINGS

Sautéed onions and peppers

Roasted mushrooms

Green onions / chives

Jalapeños

Sour cream

Garlic aioli or chipotle mayo drizzle

Hot sauce or BBQ sauce



CHEF'S CHOICE BUFFETS

ITALIAN BAR 22 per person

2 TYPES OF PASTAS, 2 TYPES OF SAUCES, 1 SALAD, 1 BREAD CHOICE

1 SALAD CHOICE

CLASSIC CAESAR

Romaine, parmesan, croutons, caesar dressing

ITALIAN CHOPPED

Salami, chickpeas, pepperoncini, tomato, romaine, mozzarella

CAPRESE SALAD (+\$2 PP)

Fresh mozzarella, tomato, basil, balsamic glaze

1 BREAD CHOICE

Garlic Breadsticks

Herb Focaccia

Buttered Dinner Rolls

2 PASTA CHOICES

Penne

Rigatoni

Fettuccine

Cheese Tortellini (+\$3 pp)

Gluten-Free Pasta (+\$2 pp)

2 SAUCE CHOICES:

Marinara (vegan)

Alfredo Cream

Pesto Cream (+\$2 pp)

TOPPINGS:

Italian Meatballs in Red Sauce

Grilled Chicken Breast

Italian Sausage (+\$3 pp)

Shrimp - (+\$4 pp)

DESSERTS & LATE NIGHT OPTIONS

MINI CHEESECAKE VARIETY 78 PER PLATTER

CLASSIC CHEESECAKE, CHCOLOATE CHEESECAKE, SALTED CARAMEL
CHEESECAKE, PRICED FOR 48 PER PLATTER

BROWNIE PLATTER 85 PER PLATTER

PRICED FOR 48 PER PLATTER

COOKIE VARIETY 48 PER PLATTER

CHOCOLATE CHIP, SUGAR COOKIE, PEANUT BUTTER COOKIES PRICED
FOR 48 PER PLATTER

DESSERT BARS 65 PER PLATTER

LEMON BARS, HEAVEN BARS, CHOCOLATE CHIP BARS,
PEANUT BUTTER BARS, SALTED CARAMEL BARS

KEY LIME PIES 6 PER PERSON

INDIVIDUAL PIES, CAN BE PLATTERED OR
INDIVIDUALLY PLATED

CHERRY CHEESECAKE DELIGHT 5 PER PERSON

CLASSIC CHEESECAKE TOPPED WITH CHERRY DELIGHT
SAUCE MADE IN HOUSE, INDIVIDUAL SLICES

APPLE TURNOVERS 70 PER PLATTER

APPLE FILLED TURNOVER PIES, PRICED FOR 24 PER PLATTER

DESSERTS & LATE NIGHT OPTIONS

DESSERT CHARCUTERIE 250 PER PLATTER

MINI CHEESECAKES, DESSERT BARS, VARIETY OF COOKIES, CANOLIS, ALMONDS, CHOCOLATE COVERED STRAWBERRIES AND FRESH SEASONAL FRUIT.

MAC N CHEESE STATION 14 PER PERSON

CLASSIC CAVATAPPI NOODLES, SERVED WITH HOUSE MADE BEER CHEESE, OR CLASSIC CHEESE WITH ALE BRAISED CHICKEN, BACON BITS, SLICED GREEN ONIONS, JALAPENOS, AND MUSHROOMS

DONUT STATION 9 PER PERSON

ASSORTED CHEF PICKED DONUTS, SERVED WITH COFFEE AND CREAM. WHIPPED CREAM, CHOCOLATE SAUCE AND STIR STICKS.

LARGE PAN PIZZA STATION (CHEESE, PEPPERONI, AND SAUSAGE) 22 PER PIZZA

ONE PIE SERVE 4 -6 GUESTS.

WALKING TACO BAR 9 PER PERSON

BUILD YOUR OWN, COMES WITH DORITOS CHIPS BAG, SEASONED GROUND BEEF, BEER CHEESE SAUCE OR NACHO CHEESE SAUCE, JALAPENOS, SHREDDED LETTUCE AND SOUR CREAM

BEVERAGE SERVICES

All beverage packages and bar minimums are subject to a 22% gratuity fee and 5.5% sales tax. Bar Pricing and fees are subject to change from year to year.

Onsite services only.

RAIL BRAND LIQUORS

Amaretto, Bacardi Limon, Bacardi White Rum, Captain Morgan White Rum, Jim Beam Bourbon, Jose Cuervo Tequila, Kessler Whisky, Korbel Brandy, Tanqueray Gin, Tito's Vodka, Van Gogh Citron.

CALL BRAND LIQUORS

Bulleit Bourbon, Bulleit Rye, Death's Door Gin, Jack Whiskey, Jameson Whiskey, Jameson Orange Whiskey, Kettle One Vodka, Malibu, Prairie Cucumber Vodka, Rehorst Gin, Seagram's 7 Whiskey, Southern Comfort, Termana Tequila.

PREMIUM BRAND LIQUORS

Basil Hayden, Berens Brandy, Canadian Club Whiskey, Crown Royal, Crown Royal Apple, Grey Goose Vodka, Herradura Tequila, Makers Mark Bourbon, Penelope Bourbon, Tenhead Gin, Tingala.

WHITE WINE

Pinot Grigio, Riesling, Chardonnay, Cabernet, Sauvignon Blanc

RED WINE

Cabernet, Merlot, Pinot Noir

DOMESTIC BEER CHOICES

Busch Light, Coors Banquet, Coors Light, Miller High Life, Miller Lite, New Glarus Spotted Cow, Pabst Blue Ribbon

PREMIUM BEER CHOICES

Craft & Import beers available.

SELTZERS & CIDERS

Ekto Cooler, Nutrls



BEVERAGE SERVICES

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Onsite services only.



SODA & NA OPTIONS ONLY \$8 PER GUEST

Soda Coke, Diet Coke, Sprite, Sprecher Rootbeer, Tonic & Seltzer Juices & Mixs Cranberry Juice, Lemonade, Unsweet Ice Tea, Orange Juice, Bloody Mary Mix & House Old Fashion Mix

COCKTAIL, BEER, WINE & SODA PACKAGES

HOUSE

ONE HOUR: \$15
TWO HOUR: \$19
THREE HOUR: \$25
FOUR HOUR: \$31
FIVE HOUR: \$36
SIX HOUR: \$42

CALL

ONE HOUR: \$16
TWO HOUR: \$21
THREE HOUR: \$27
FOUR HOUR: \$33
FIVE HOUR: \$39
SIX HOUR: \$44

PREMIUM

ONE HOUR: \$17
TWO HOUR: \$25
THREE HOUR: \$31
FOUR HOUR: \$37
FIVE HOUR: \$44
SIX HOUR: \$47

BEER, WINE & SODA PACKAGES

HOUSE

ONE HOUR: \$13
TWO HOUR: \$16
THREE HOUR: \$20
FOUR HOUR: \$23
FIVE HOUR: \$26
SIX HOUR: \$28

CALL

ONE HOUR: \$15
TWO HOUR: \$17
THREE HOUR: \$23
FOUR HOUR: \$26
FIVE HOUR: \$27
SIX HOUR: \$29

PREMIUM

ONE HOUR: \$16
TWO HOUR: \$19
THREE HOUR: \$25
FOUR HOUR: \$28
FIVE HOUR: \$30
SIX HOUR: \$32

BEVERAGE SERVICES

All beverage packages and bar minimums are subject to a 22% gratuity fee and 5.5% sales tax. Bar Pricing and fees are subject to change from year to year.

Onsite services only.

BEER BY THE BARREL AND WINE BY THE BOTTLE

Inventors Beers 1/2 Barrel - \$500

Inventors Premium Beer 1/2 Barrel - \$1100

Domestic 1/2 Barrel - \$400

Premium 1/2 Barrel - \$450

House wine - \$28 a bottle (starting)

Premium wine - \$36 a bottle (starting)

CHAMPAGNE TOAST

Priced Per Person (21 & older)

\$4 Per Person

INVENTORS HOUSE BEER TOAST

Priced Per Person (21 & older)

\$7 Per Person

BUILD, NAME & BREW YOUR OWN BEER FOR YOUR EVENT

Starting at \$1,200

contact your coordinator to schedule a consult with our brewer.



**CONTACT US ABOUT
SIGNATURE DRINK PACKAGES!**