

Rounder's Banquet Menu

Cold Hors D' Oeuvres

Fresh Vegetable Platter	\$65
Seasonal Selection of fresh veggies. Served with homemade Ranch dipping sauce. Serves 25.	
Fresh Fruit Platter	\$65
Seasonal Selection of fresh fruit. Served with Honey Greek Yogurt. Serves 25.	
Tortilla Chips and Salsa	\$40
Endless bowls of our fresh made tortilla chips. Served with our house salsa.	
Assorted Meat and Cheese Platter	\$80
Fresh selection of meats and cheeses. Served with crackers. Serves 25.	
Shrimp Cocktail	\$125
Jumbo, tail-on shrimp, cooked in house. Served with homemade cocktail sauce and lemon wedges. 100 pieces	
Ham and Pickle Roll-Ups	\$60
A Minnesota classic with dill pickles, smoked ham and seasoned cream cheese. 100 pieces	

Hot Hors D'Oeuvres

Teriyaki Chicken Skewers	\$90
Skewered tender chicken breast meat, glazed with Teriyaki sauce. 100 pieces.	
BBQ Meatballs	\$80
Traditional meatballs tossed in our house BBQ Sauce. Serves 25.	
BBQ Smokies	\$70
Mini smoked sausages tossed in our house BBQ Sauce. Serves 25	
Traditional or Boneless Wings	\$100
Ten pounds of our jumbo traditional bone-in or boneless wings, tossed in any of our signature sauces. Served with Ranch or Blue Cheese Dressing.	
Wisconsin Style Cheese Curds	\$70
Five pounds of natural white cheddar cheese, breaded and deep fried. Served with Marinara.	
Spinach & Artichoke Dip	\$70
Creamy spinach and artichoke dip topped with Parmesan Cheese. Served with fresh made tortilla chips. Serves 25.	
Cheese Quesadillas	\$60
Grilled Chicken Quesadillas	\$80
Mini pepper jack and cheddar cheese stuffed quesadillas. Served with shredded lettuce, salsa and sour cream. 100 pieces	

Buffet Style Meals

Taco Bar

Choice of seasoned ground beef, shredded Southwest chicken, or spicy crumbles chorizo in soft tortilla shells with lettuce, tomato, cheddar, sour cream, homemade pico de gallo, and salsa.

One meat choice: \$13 per person

Two meat choices: \$15 per person

Add sautéed onions and peppers for \$1 per person

Build Your Own Pasta Bar

Penne noodles served with Garlic Alfredo and Marinara Sauce, fresh garden salad and warm Garlic Breadsticks. Substitute Caesar Salad \$1.

Choose up to two meats:

- Meatballs
- Grilled Garlic Chicken
- Kielbasa Sausage
- Shredded Smoked Chicken – add \$2 per person
- Italian Sausage – add \$2 per person

One meat choice: \$14 per person

Two meat choices: \$16 per person

Substitute Premium pastas \$18 per person

- Smoked Chicken and Bacon Mac N' Cheese
- Creole Chicken pasta bar – Grilled chicken, sautéed peppers and onions, Kielbasa sausage, spicy creole alfredo

Rounder's Backyard Buffet

Served with cole slaw, potato chips, buns, and condiments, including sliced cheeses.

Choice of meat:

- Grilled Seasoned Burger
- Grilled Garlic Chicken Breast
- Garlic Seasoned Turkey Burger
- Black Bean Veggie Patty

Add bacon \$2 per person

Add sautéed mushrooms and onions \$1 per person

One meat choice: \$13 per person

Two meat choices: \$15 per person

Rounder's Signature Smoked BBQ Buffet

Served with cole slaw, choice of potato, dinner rolls and choice of vegetable.

Choice of meats:

- Beef Brisket with Honey BBQ Glaze
- Quarter chicken – substitute half chicken \$3 per person
- Pork Loin with Herb Gravy
- St. Louis Style Ribs – four bone section, add \$3 per person

One meat choice: \$20 per person

Two meat choices: \$22 per person

Rounder's Signature Grilled Buffet

Served with dinner salad, choice of potato, dinner rolls and choice of vegetable.

Choice of meats:

- Bourbon Marinated Sirloin*
- Salmon with Lemon Herb Butter
- Pork Loin with Herb Gravy
- Parmesan and Herb Crusted Chicken with Champagne Sauce
- Grilled Balsamic Veggie Bowl

*Sirloin price determined by market value

One entrée choice: \$20 per person

Two entrée choice: \$22 per person

Potato Choices:

- Buttermilk Redskin Mashed
- Seasoned Baby Bakers
- Cheesy Hashbrowns

Vegetable Choices:

- Garlic Green Beans
- Steamed Corn
- Steamed Vegetable Medley
- Roasted Asparagus – add \$2 per person

Plated Lunches

(Two plated options included with service, add \$1.00 per person for additional option)

All lunches served with kettle chips, pickle spear and cole slaw

Buffalo Chicken Wrap

\$9.95

Grilled chicken, chopped romaine lettuce, fresh pico de gallo, cheddar cheese and mild buffalo sauce in a soft flour tortilla.

Turkey BLT Wrap

\$9.95

Grilled turkey, Applewood smoked bacon, chopped fresh romaine lettuce, diced tomatoes and basil mayo wrapped in a spinach tortilla.

Turkey Bacon Parmesan Sandwich

\$10.95

Shaved turkey breast, Swiss and parmesan cheese, and Applewood smoked bacon, topped with tomato pesto mayo and served between Texas Toast.

Signature French Dip

\$11.95

Slow cooked lean roast beef, topped with melted Swiss. Served on a toasted hoagie with Au Jus for dipping.

California Burger

\$9.95

Add cheese

\$1.00

Add bacon

\$2.00

1/3 pound burger patty, topped with shredded romaine lettuce, fresh tomato, sliced onion and mayonnaise. Served on an egg bun.

California Chicken Sandwich

\$9.95

Add cheese

\$1.00

Add bacon

\$2.00

Grilled chicken breast, topped with shredded iceberg lettuce, fresh tomato, sliced onion and mayonnaise. Served on an egg bun.

Any specialty burger or chicken sandwich

\$13.95

Choose any specialty burger or chicken sandwich from our menu

Plated Dinners

(Two plated options included with service, add \$1.00 per person for additional option)

All dinners served with choice of potato, choice of vegetable and dinner salad.

Bourbon Marinated Sirloin	\$17.95*
10 ounce hand-cut sirloin marinated in-house with Jim Beam Bourbon and spices	
Bacon Wrapped Filet Mignon	\$20.95*
8 ounce hand-cut filet mignon wrapped with Applewood smoked bacon.	
Smoked Prime Rib	\$22.95*
12 ounce in house smoked prime rib. Served with Au Jus.	
Creole Chicken Penne (no potato or veggie)	\$16.95
Seasoned chicken breast and kielbasa sausage, tossed with sautéed peppers and onions in a spicy garlic alfredo sauce.	
Quarter Smoked Chicken	\$14.95
Apple and Alder wood smoked and seasoned chicken.	
Smoked Beef Brisket	\$17.95
Hickory smoked beef brisket, glazed with homemade honey BBQ sauce.	
Smoked Pork Loin	\$15.95
Apple wood smoked pork loin, served with herb gravy.	
Grilled Salmon	\$18.95
Grilled Atlantic Salmon, seasoned and topped with garlic herb butter	

Potato Choices:

- Buttermilk Redskin Mashed
- Seasoned Baby Bakers
- Cheesy Hashbrowns

Vegetable Choices:

- Garlic Green Beans
 - Steamed Corn
- Steamed Vegetable Medley
- Roasted Asparagus – add \$2 per person

*Prices subject to change according to market availability