

HOLIDAY PACKAGES

Holiday packages are priced per guest and designed as complete starting points for seasonal celebrations. Package minimums may vary based on menu selection and service style. Passed hors d'oeuvre selections priced up to 60 per dozen are included where applicable; higher-priced selections may be added for the listed difference. Required bartender and specialty service personnel are charged as applicable. Packages may be personalized with additional food, beverage, and seasonal enhancements.

WINTER MATINEE

65

A festive daytime celebration designed for company lunches, nonprofit gatherings, team appreciation events, and weekday holiday entertaining.

HOLIDAY LUNCH

Two-entrée Holiday Lunch Buffet with your choice of first course and two accompaniments.

SWEET FINISH

Holiday dessert selection.

BEVERAGES

Stone Creek Coffee, hot tea and ice water
Seasonal zero-proof welcome beverage

HOLIDAY ENHANCEMENTS

Personalized company/event welcome signage
Complimentary uplighting package with up to 6 fixtures
Complimentary parking for up to 20 vehicles

SEASON'S SOCIAL

(MOST POPULAR!)

110

A relaxed, energetic holiday celebration built for cocktails, conversation and plenty of time to mingle.

RECEPTION MENU

Wisconsin Holiday Grazing Board
Choose three passed hors d'oeuvres

FEATURED STATION

Choose one: Artisan Flatbreads, Signature Sliders, or a seasonal chef-crafted selection.

SWEET FINISH

Petite Dessert Display

BAR SERVICE

Three-hour Ovation Full Bar

HOLIDAY ENHANCEMENTS

Featured holiday signature cocktail + coordinating zero-proof creation
Personalized company/bar signage
Complimentary uplighting package with up to 8 fixtures
Complimentary parking for up to 30 vehicles



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CENTER STAGE CELEBRATION

130

A polished holiday dinner combining a traditional seated celebration with signature MPAC hospitality.

COCKTAIL HOUR

Choose two passed hors d'oeuvres.

DINNER SERVICE

Plated dinner featuring your choice of first course, featured entrée up to 58 per guest, and vegetarian entrée.

SWEET FINISH

Choice of holiday plated dessert or Petite Dessert Display.

BAR SERVICE

Four-hour Ovation Full Bar.

HOLIDAY ENHANCEMENTS

Sparkling wine welcome or toast
Featured holiday signature cocktail
Personalized company/bar signage
Complimentary uplighting package with up to 8 fixtures
Complimentary parking for up to 40 vehicles

OPENING NIGHT GALA

175

Our most complete holiday experience, designed for major company celebrations, leadership dinners, donor events and organizations looking to make the evening an occasion.

COCKTAIL HOUR

Choice of Wisconsin Holiday Grazing Board or Antipasti Deluxe
Choose three passed hors d'oeuvres

DINNER SERVICE

Your choice of any current plated dinner entrée or a two-entrée Build-Your-Own Dinner Buffet including one premium entrée enhancement up to 10 per guest.

SWEET FINISH + LATE NIGHT

Petite Dessert Display
Choice of Artisan Flatbread Pizzas or Signature Sliders for late-night service

BAR SERVICE

Five-hour Encore Full Bar

HOLIDAY ENHANCEMENTS

Sparkling wine welcome
Featured holiday signature cocktail + coordinating zero-proof creation
Personalized company/bar signage
Complimentary uplighting package with up to 10 fixtures



SEASONAL CELEBRATIONS | HOLIDAY MENU

Celebrate the season with warm flavors, Wisconsin favorites, and festive twists on familiar classics. Our seasonal menu is designed to complement holiday lunches, cocktail receptions, company celebrations, and elegant evening events throughout the season.

Seasonal selections may be enjoyed à la carte or incorporated into a customized event menu or Holiday Package.



SEASONAL HORS D'OEUVRES

Priced per dozen | Minimum of 2 dozen per selection

CRANBERRY-BRIE ^V 54 PHYLLO BITES

Warm Brie and cranberry-orange relish in crisp phyllo cups, finished with rosemary.

MAPLE-BOURBON ^{GF} 60 PORK BELLY BITES

Crisp pork belly glazed with maple, bourbon, and warm winter spices.

FIG-BALSAMIC BUTTERNUT ^V 48 SQUASH ARANCINI

Crispy butternut squash and kale risotto bites with Parmesan and fig-balsamic glaze.

WINTER IN WISCONSIN BOARD ^V

18

Priced per guest | Minimum of 25 guests | Up to 1.5 hours of service

A seasonal take on a Wisconsin favorite featuring artisan cheeses and fresh cheese curds accompanied by cranberry mostarda, apple butter, rosemary-spiced nuts, dried cherries, pretzels, toasted baguette, and seasonal fruit.

SEASONAL FIRST COURSES

9 per guest when added à la carte

Included when selected as the first course of an applicable buffet or plated meal.

BUTTERNUT SQUASH & ^{V GF} APPLE BISQUE

Creamy roasted butternut squash and apple bisque finished with warm seasonal spices.

WINTER KALE & BRUSSELS ^{V GF} SPROUTS SALAD

Chopped kale and shaved Brussels sprouts with pickled red onion, goat cheese, dried cherries, candied pecans, and house-made apple-cider vinaigrette.



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BUILD-YOUR-OWN BUFFET | SEASONAL SELECTIONS

Our seasonal entrées, first courses, and accompaniments are additional selections available within our Build-Your-Own Buffet menu. Choose entirely from the seasonal offerings below, select favorites from our Catering Menu, or mix and match both to create the menu that best fits your event. Buffets include freshly baked rolls and butter, regular and decaffeinated Stone Creek Coffee, and ice water.

LUNCH

ONE ENTRÉE — 42 per guest | TWO ENTRÉES — 48 per guest
Minimum of 25 guests | Up to 1.5 hours of service

DINNER

ONE ENTRÉE — 58 per guest | TWO ENTRÉES — 64 per guest
Minimum of 50 guests | Up to 1.5 hours of service

SEASONAL BUFFET ENTRÉES:

HERB-ROASTED TURKEY

Herb-roasted turkey breast with sage gravy and cranberry-orange relish.

APPLE-BRANDY ROASTED GF PORK LOIN

Roasted pork loin finished with rich apple-brandy jam.

RED-WINE SHORT RIB WITH GF BLACK CHERRY JUS

Tender red-wine-braised beef short rib finished with a rich black cherry jus.

PREMIUM SELECTION
Lunch +8 per guest | Dinner +10 per guest

SEASONAL ACCOMPANIMENTS:

MASCARPONE V GF WHIPPED POTATOES

Creamy whipped potatoes finished with mascarpone and cracked black pepper.

BRUSSELS SPROUTS WITH GF SMOKED BACON & SHALLOTS

Oven-roasted Brussels sprouts finished with smoked bacon and caramelized shallots.

BROWN BUTTER & THYME V GF ROASTED ROOT VEGETABLES

Seasonal root vegetables finished with brown butter and fresh thyme.

SEASONAL SWEETS:

GINGERBREAD V 10 CHEESECAKE per guest

New York-style cheesecake with warm gingerbread spice and salted caramel.

APPLE-CRANBERRY V 10 TART per guest

Rustic apple and cranberry tart finished with warm caramel.

PEPPERMINT CHOCOLATE 48 MOUSSE SHOOTERS V per dozen

Rich chocolate mousse finished with whipped cream and crushed peppermint.

FIRESIDE BEVERAGE STATION

Priced per guest | Minimum of 25 guests | Up to 1.5 hours of service

Warm spiced apple cider and rich hot chocolate accompanied by marshmallows, whipped cream, cinnamon, and seasonal garnishes.