



Lounge Party Menu

\$25 per person

- Minimum of 16 people
- Choose 4 items to be served continuously for up to 1.5 hours
- Add \$5 per person for each additional selection
- Plus 20% gratuity and 5.5% sales tax

Cheese Curds

hand-dipped Ellsworth cheese curds, ranch, Wisconsin cherry-maple mustard

Jumbo Pretzel

Point amber beer cheese, stone ground honey mustard

Wood-Oven Vegetables

seasonal vegetables served with red curry butter

Crudités Platter

an array of seasonal fresh raw vegetables served with dipping sauce

Hummus

citrus fennel salad, local greens, chili oil, wood-oven flatbread

PJ's Bistro Salad

farmstead baby greens, cucumber, carrot, radish, and tomato, with choice of dressing

Roasted Vegetable Salad

spring mix, roasted wood-oven vegetables, beet chips, blue cheese, with a white-basil aioli

Wood-Oven Pizzas

variety of 12" pizzas on a house-made crust, fired in the wood oven

- **Old Faithful** pepperoni, San Marzano tomatoes, mozzarella, savory herb mix
- **Margherita** fior di latte, pecorino, fresh basil, San Marzano tomato sauce
- **Boss Hog** handmade smoked fennel sausage, San Marzano tomatoes, mozzarella
- **Butternut** roasted squash, fresh mozzarella, pistachio, local honey, arugula, chermoula

"Beeramisú"

layers of coffee-infused mascarpone cheese, lady fingers, stout beer, and milk chocolate

All items are available for à la carte purchase. Please contact a restaurant manager for à la carte pricing.

To customize a menu or for more information, please contact:

Jordan Falkowski

Restaurant Manager

Jordan.Falkowski@sentry.com

715-295-7420



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- You may also select items from our traditional Lounge Party Menu

Mac & Cheese Bar

choose 3 of the following toppings: jalapeños, onion strings, broccoli, mushrooms, bacon, or house sausage

Pulled Pork Slider Bar

served with coleslaw, house BBQ, bread and butter pickles, and brioche slider buns

Chicken Veggie Wrap

spring mix, shaved chicken, roasted wood-oven vegetables, white basil dressing, and feta cheese

Meatballs

Handmade meatballs with San Marzano tomato sauce, fresh mozzarella, and herbs

Stuffed Mushroom

house sausage, toasted panko, Parmesan cream, fresh herbs

Steak Crostini

marinated steak, caramelized onions, blue cheese, balsamic reduction

Flash-Fried Brussels Sprouts

maple cider aioli,* bacon, peanuts

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