



THIRSTY GOAT

CELEBRATIONS | PRIVATE EVENTS | CATERING



(608) 422-5500

THIRSTY GOAT

3040 Cahill Main, Fitchburg, Wisconsin 53711

Caroline Clanton, General Manager | Chef Gregorio Tlahuextl

gm@thirstygoatbrew.com | www.thirstygoatbrew.com

POLICIES

There is no room charge: only charges for food and beverage.

At the time of reservation a valid credit card must be provided. Outside food or beverages are not allowed. TG has the right to refuse service or stop serving any individuals at any time.

Any decorations used must be affixed with painters tape. Confetti, glitter, gum, or anything that cannot be vacuumed is not permitted. A minimum of \$250 may be charged for property damage or excessive cleaning. Bringing in a dessert from a licensed bakery is allowed, please provide all serving utensils and plates, or the Thirsty Goat can provide them for a \$100 fee.

Cancellation must be 7 days prior to the event or 50% of the approved contract will be charged to the card on file. Cancellation within 72 hours will result in the card being charged the full amount for the event. Payments made with a credit card are subject to a 3% processing fee; there is no fee for payments by cash or check.

Smoking or vaping is not permitted inside or on TG patios. Per Wisconsin/Dane county law and food safety, catered food can only be left out for 2 hours. If there are leftovers and you wish to take

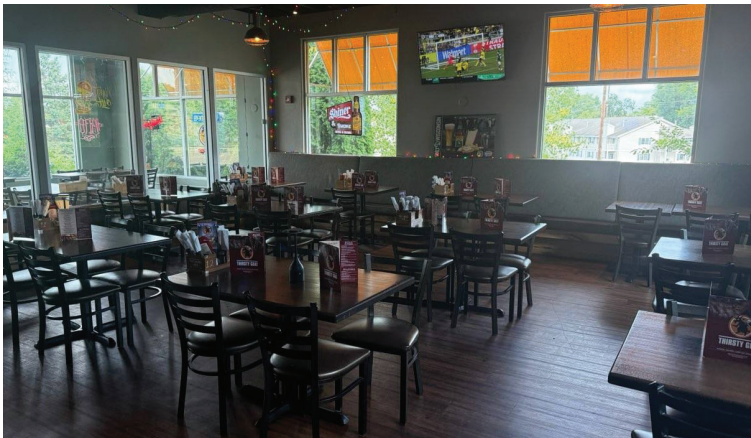
them with you must sign a liability agreement. Please provide your own containers or TG can provide them for a fee, based on amount of containers needed.

BEVERAGE PACKAGES: \$7.50 per ticket includes all tap & bottled beer, house wine and rail drinks. Soda and coffee are \$3.50/person with free refills. Cash, Limited or Open Bar packages also available.

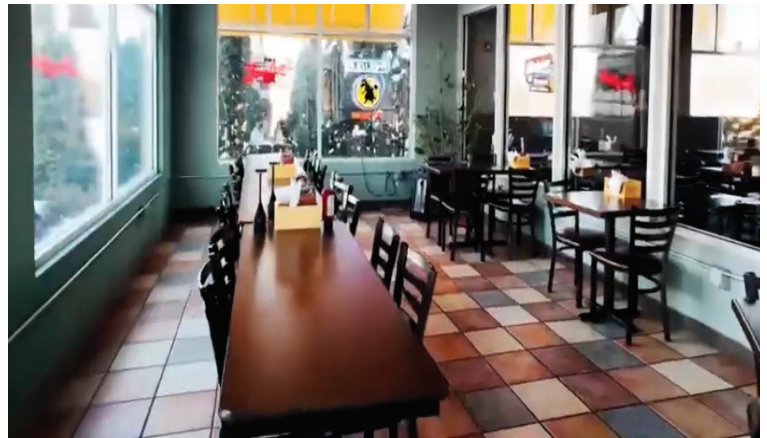
SERVICE: Staffing for offsite catering available. The number of staff will depend on the size of the event. Staffing rate is \$25/hour/per staff member. All food and beverage items are subject to service charge and tax. The current service charge is 22%. State and local tax will then be added to the total amount.

DELIVERY: Disposable serving ware and utensils will be provided with all catering that is delivered. Chaffers and hot box rentals available, please ask for details. Disposable chaffers available for purchase for \$30 each; includes fuel. Ask about our beer and wine deals for delivery with your catering order!

PRIVATE EVENT SPACES



The **Tap Room** seats 75 and the Brew Room can be added for 35 additional guests. It has a private bar with 8 beers on tap, a semi-private patio area, 5 big screen TV's and a beautiful view of the pond. The room is perfect for rehearsal dinners, birthday parties, business lunches, work socials, holiday parties, and much more.



The **Brew Room** is a quiet space which holds up to 35. It can be reserved any day of the week.



The **Bar Area** can be reserved for up to 32 guests.



The **Screen Room** has a 105-inch projection screen TV for all major sporting events. The space can seat 50 with a private outdoor patio for 30 additional guests. It is adjacent to the main bar with a beautiful view of the pond and water feature..

SPECIALTY BUFFETS

Birthday Buffet

\$38.99/PERSON

Gouda mac & cheese bites served with cajun ranch, smoked chicken wings served with buffalo, bleu cheese, and BBQ, fruit & veggie tray, kettle chips with house made ranch, brisket with mini brioche buns, and cookie/brownie platter

Rehearsal Buffet

\$40.99/PERSON

Fruit & veggie tray, Swedish meatballs, tossed salad, seasonal vegetables, cheesy scalloped potatoes, baked chicken, deep fried blue gill, and ice cream sundae bar

Anniversary Buffet

\$42.99/PERSON

Charcuterie board, stuffed mushroom caps, chicken Alfredo, Caesar salad, smoked brisket, garlic breadsticks, and house made cheesecake (pick 2)

BUFFETS ARE ALL-YOU-CAN-EAT WHILE AT THE RESTAURANT, BUT TAKING HOME LEFTOVERS IS NOT ALLOWED.

DINNER BUFFETS

Midwest Buffet

\$34.99/PERSON

Pulled pork, Swedish meatballs, macaroni and cheese, Italian salad, corn bread and hot apple crisp

Italian Buffet

\$44.99/PERSON

Italian baked chicken, beef stroganoff, green beans with red potatoes and bacon, seasonal vegetables, Caesar salad and house made cheesecake (pick 1)

Southwest Buffet

\$36.99/PERSON

Taco dip, chicken or pork taco bar, cilantro lime rice, southwest salad, and ice cream sundae bar
-- Upgrade to brisket **\$39.99/person**

BBQ Buffet

\$48.99/PERSON

Prime brisket, baby back or St Louis ribs, salt-crusted baked potatoes, seasonal vegetables, coleslaw, cornbread and bread pudding

PLATED ENTREES

All plated entrées are charged per person and served with house salad and cornbread. Select 1-2 entrées.

Grilled Salmon*

\$41.99/PERSON

With seasonal vegetables & baked potato with sour cream

Half Smoked Chicken

\$37.99/PERSON

With seasonal vegetables & baked potato with sour cream

Pasta Primavera

\$28.99/PERSON

Seasonal vegetables tossed in a white wine cream sauce with linguini (vegetarian)

14oz Prime Rib*

\$44.99/PERSON

With seasonal vegetables & baked potato with sour cream

DESSERTS BUY THE PAN

Small pans feed 20-25 people. Large pans feed 40-50 people. Servings are appetizer sized portions.

COOKIES & BROWNIES \$125 / \$250

HOT APPLE CRISP & WHIPPED CREAM \$140 / \$280

BREAD PUDDING \$140 / \$280

**HOUSE MADE CHEESECAKE \$180 / \$360
(BLUEBERRY, STRAWBERRY, OREO, NEW YORK)**

ICE CREAM SUNDAE BAR \$160/ \$320

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

BUY THE PAN



Perfect for offsite catering and deliveries. Small pans feed 20-25 people. Large pans feed 40-50 people.
Servings are appetizer sized portions.

STARTERS

CHIPS & DIP	\$125 / \$250	SHRIMP COCKTAIL	\$250 / \$500
Choice of kettle chips with ranch dressing or tortilla chips served with pico and fresh guacamole		Served with cocktail sauce and lemon	
TACO DIP	\$160 / \$320	ITALIAN BRUSCHETTA	\$160 / \$320
Seasoned ground beef, sour cream, lettuce, cheese, tomato, jalapeno served with pico		Fresh tomatoes, basil, garlic, onions, oil, balsamic glaze and parmesan served with Naan bread	
GOUDA MAC & CHEESE BITES	\$160 / \$320	BRISKET ROLLS	\$230 / \$460
Deep fried, served with house-made cajun ranch		Smoked brisket, pepperjack, shredded cabbage rolled in wonton wrapper, golden fried, served with house BBQ	
VEGETABLE TRAY	\$200 / \$400	ZING WINGS	\$220 / \$440
Assortment of vegetables, served with ranch or hummus		Deep fried and crispy spicy coated Zing Wings served with honey mustard or ranch dressing	
FRESH FRUIT TRAY	\$210 / \$420	SWEDISH OR BBQ MEATBALLS	\$195 / \$390
Fresh strawberries, pineapple, grapes and watermelon served with fruit dip		With whiskey peppercorn gravy or choose one of our signature BBQ sauces	
STUFFED MUSHROOM CAPS	\$195 / \$390		
Hand stuffed caps with cheese, spinach, and artichokes			

SIDES & SALADS

TOSSED HOUSE SALAD	\$125 / \$250
Mixed greens with onion, tomato, carrots cucumber, radishes, cheese, and croutons	
CAESAR SALAD*	\$125 / \$250
Romaine, parmesan, croutons, tossed in creamy Caesar dressing	
SOUTHWEST PASTA SALAD	\$140 / \$280
Cavatappi pasta with lime juice, salsa, garlic, olive oil, corn, black beans, tomatoes, olives, red peppers, onions, cilantro	
COLESLAW	\$120 / \$240
Traditional slaw made fresh in our kitchen	
GREEN BEANS & RED POTATOES WITH BACON	\$130 / \$260
Baby red potatoes, green beans and smokehouse bacon	
ROASTED VEGETABLES	\$145 / \$290
Roasted mushrooms, peppers, onions, tomatoes	
MASHED POTATOES & GRAVY	\$130 / \$260
Creamy house made mashed potatoes and whiskey peppercorn gravy	
CILANTRO LIME RICE	\$130 / \$260
Our famous rice, a must try	
SEASONAL VEGETABLES	\$145 / \$290
Our Chef's choice	
HASHBROWN CASSEROLE	\$150 / \$300
Shredded potatoes, cheese blend, & chopped onions	
CORN BREAD	\$120 / \$240
House baked corn bread served with butter	
ITALIAN PASTA SALAD	\$140 / \$280
Tri-colored rotini pasta, grape tomatoes, bell peppers, cucumber, red onions, kalamata olives, mozzarella, diced ham, bacon & fresh basil tossed in our house Italian dressing	

HOUSE FAVORITES

SMOKED PULLED CHICKEN	\$200 / \$400
Tossed in our House BBQ sauce and served with mini brioche buns	
GENUINE BROASTER® CHICKEN	\$225 / \$450
Breasts, legs, thighs, and wings cooked in our Broaster® - this is the best chicken you'll ever have!	
SMOKED CHICKEN WINGS	\$225 / \$450
Served with buffalo & blue cheese dipping sauces	
SMOKED PULLED PORK	\$200 / \$400
Tossed in our Sweet & Tangy BBQ sauce and served with mini brioche buns	
CHOPPED PRIME BRISKET	\$270 / \$540
Tossed in our house BBQ, with mini brioche buns	
SMOKED BABY BACK RIBS	\$260 / \$520
Tossed in our bourbon BBQ	
TACO BAR	\$200 / \$400
Served with tortillas, lettuce, cheese, sour cream, pico & jalapeño, chicken or pork	
<i>Upgrade to brisket</i>	\$230 / \$460
ITALIAN BEEF & FRENCH ROLLS	\$180 / \$360
Served au jus with sautéed onions and side giardiniera	
SMOKED KIELBASA & FRENCH ROLLS	\$180 / \$360
Polish sausages served with mustard	
MACARONI AND CHEESE BAKE	\$175 / \$350
Topped with toasted breadcrumbs & baked until bubbly	