

PLATED ENTREES

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

GRILLED SALMON 39.99

Served with seasonal vegetables and baked potato with sour cream

HALF SMOKED CHICKEN 35.99

Served with seasonal vegetables and baked potato with sour cream

PASTA PRIMAVERA 26.99

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

14OZ PRIME RIB 42.99

Served with seasonal vegetables and baked potato with sour cream



BUFFETS

All buffets are charged per person

MIDWEST BUFFET 26.99

House salad, mac & cheese, smoked chicken wings, Polish sausage, kettle chips with ranch, and cookies & brownies

SOUTHWEST BUFFET 29.99

Taco dip with chorizo, chicken or pork taco bar, green pepper salad, cilantro lime rice, and churros

ITALIAN BUFFET 39.99

Italian baked chicken, beef stroganoff, mashed potatoes and gravy, green beans, Caesar salad, french rolls, and drunken peaches

BBQ BUFFET 44.99

Prime brisket, baby back ribs, salt crusted baked potatoes, spicy corn, coleslaw, corn bread, and peach cobbler

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

Private Event Rooms

The **Tap Room** seats 75 and the Brew Room can be added for 35 additional guests. The Tap Room 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 **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.

Beverage Packages: \$7 per ticket includes all tap & bottled beer, house wine and rail drinks. Soda and coffee are \$2.50/person with free refills. Cash, Limited or Open Bar packages also available.

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 for your special event.

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.

Policies

At the time of reservation a valid credit card and a \$300 deposit is required. Outside food or beverages are not allowed. 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 \$50 fee.

Any decorations used must be affixed with painter's 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.

Smoking or vaping is not permitted inside or on TG patios.

TG has the right to refuse service or stop serving any individuals at any time.

Cancellation must be 14 days prior to the event to receive a full refund, after that the deposit will be forfeited.



THIRSTY GOAT

CELEBRATIONS & PRIVATE EVENTS

(608) 422-5500

Thirsty Goat
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PLAN FOR 4-6 SELECTIONS PER PERSON TO ENSURE A SATISFYING MEAL FOR YOUR GUESTS

SMALL = 25 PORTIONS; LARGE = 50 PORTIONS

SMALL / LARGE INDICATED FOR ALL SELECTIONS

STARTERS

CHIPS & DIP 75 / 150

Kettle chips with ranch dressing OR
Tortilla chips with pico de gallo

TACO DIP WITH CHORIZO 100 / 200

Traditional taco dip with spicy chorizo sausage

3 DIPS WITH TORTILLA CHIPS 90 / 180

Served with fresh guacamole, pico de gallo,
and spicy hot cheese with chorizo

CHARCUTERIE BOARD 175 / 350

Assorted deluxe cheeses, meats, nuts, fruits, olives,
crackers and spreads

FRUIT & VEGGIE TRAY 150 / 300

Assorted fruits and veggies, served with
house-made ranch

ITALIAN BRUSCHETTA 110 / 220

Tomatoes, basil, garlic & mozzarella on garlic toast

BAVARIAN PRETZEL BITES 110 / 220

Served with hot cheese dip

GOUDA MAC & CHEESE BITES 100 / 200

Deep fried, served with house-made ranch

STUFFED MUSHROOM CAPS 130 / 260

Hand stuffed caps with cheese, spinach,
and artichokes

DEEP FRIED MUSHROOMS 100 / 200

Served with house-made cajun ranch

JUMBO SHRIMP COCKTAIL 175 / 350

Served with cocktail sauce and lemon

SWEDISH OR BBQ MEATBALLS 125 / 250

With whiskey peppercorn gravy or choose
one of our signature BBQ sauces



HOUSE FAVORITES

SMOKED PULLED CHICKEN 130 / 260

Tossed in our House BBQ sauce and served
with mini brioche buns

GENUINE BROASTER® CHICKEN 150 / 300

Breasts, legs, thighs, and wings cooked in our
Broaster® - this is the best chicken you'll ever have!

SMOKED CHICKEN WINGS 140 / 280

Served with buffalo & blue cheese dipping sauces

SMOKED PULLED PORK 130 / 260

Tossed in our Sweet & Tangy BBQ sauce and
served with mini brioche buns

CHOPPED PRIME BRISKET 200 / 400

Tossed in our house BBQ and served
with mini brioche buns

SMOKED BABY BACK RIBS 200 / 400

Tossed in our bourbon BBQ

TACO BAR 130 / 260

Served with tortillas, lettuce, cheese, sour cream,
tomatoes, pico & jalapeño, chicken or pork

Substitute brisket 160 / 320

SAUSAGE MAC & CHEESE BAKE 150 / 300

Polish sausage tossed in our creamy mac bake

ITALIAN BEEF & FRENCH ROLLS 125 / 250

Served au jus with sautéed onions with giardiniera
on the side

SMOKED SAUSAGES & FRENCH ROLLS 140 / 280

Polish sausages served with mustard

DESSERTS

COOKIES & BROWNIES 75 / 150

DRUNKEN PEACHES 80 / 160

PEACH COBBLER 90/180

BREAD PUDDING 100 / 200

HOUSE MADE CHEESECAKES 120 / 240

ICE CREAM SUNDAE BAR 100/200

CHOCOLATE CAKE 100/200

PLAN FOR 4-6 SELECTIONS PER PERSON
SMALL = 25 PORTIONS; LARGE = 50 PORTIONS

SMALL / LARGE

SIDES

COLESLAW 75 / 150

Traditional slaw made fresh in our kitchen

BAKED BEANS 80 / 160

BBQ baked beans with bacon

SPICY CORN 75 / 150

Kernel corn with a spicy kick

MASHED POTATOES 80 / 160

Creamy house made mashed potatoes and
whiskey peppercorn gravy

CILANTRO LIME RICE 80 / 160

Our famous rice, a must try

SEASONAL VEGETABLES 80 / 160

Our Chef's choice

MACARONI AND CHEESE 100 / 200

Five cheese blend with cavatappi noodles

CORN BREAD 80 / 160

House baked corn bread served with butter

SALADS

TOSSED HOUSE SALAD 80 / 160

Crispy iceberg lettuce served with onion,
tomato, cucumber, cheese, and croutons

CAESAR SALAD 80 / 160

Romaine, parmesan and croutons, tossed in a
creamy Caesar dressing

SOUTHWEST PASTA SALAD 90 / 180

Cavatappi pasta tossed with lime juice, salsa,
garlic, olive oil, corn, black beans, tomatoes, olives,
red peppers and onions, cilantro and ripe avocado

BROCCOLI SALAD 90 / 180

Broccoli florets, sharp cheddar, red onion, almonds,
bacon tossed with mayo and sour cream seasoned
with ranch spices