



**THIRSTY GOAT**

**CELEBRATIONS | PRIVATE EVENTS | CATERING**



**(608) 422-5500**

**THIRSTY GOAT**

3040 Cahill Main, Fitchburg, Wisconsin 53711

Caroline Clanton, General Manager | Alexis Kokenzie, Assistant General Manager

Chef Gregorio Tlahuextl

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# LUNCH BUFFETS

## Cold Lunch Buffet

\$19.99/PERSON

Caesar Salad, sandwich buffet with ham, turkey, roast beef, assorted cheese, sourdough and marble rye bread, lettuce, tomato, onion, and condiments, kettle chips, and cookies

## Hot Lunch Buffet

\$22.99/PERSON

Soup of the day, mashed potatoes with whiskey peppercorn gravy, seasonal vegetables, smoked pulled pork or chicken served with mini brioche buns, and brownies -- **Upgrade to brisket \$25.99/person**

# SPECIALTY BUFFETS

## Birthday Buffet

\$32.99/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 pineapple upside-down cake

## Baby/Bridal Shower Buffet

\$24.99/PERSON

Fruit & veggie tray, tortilla chips with 3 dips, guacamole, pico de gallo, and beer cheese dip, taco bar with choice of chicken or pork, cilantro lime rice, and build your own sundae bar -- **Upgrade to brisket \$27.99/person**

## Rehearsal Buffet

\$28.99/PERSON

Fruit & veggie tray, Swedish meatballs, tossed salad, seasonal vegetables, cheesy scalloped potatoes, baked chicken, deep fried blue gill, and to blueberry-raspberry cheesecake

## Anniversary Buffet

\$39.99/PERSON

Charcuterie board, stuffed mushroom caps, house made macaroni and cheese, Caesar salad, smoked brisket, broasted chicken, garlic breadsticks, chef's specialty cheesecake

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

# DINNER BUFFETS

## Midwest Buffet

\$28.99/PERSON

House salad, macaroni and cheese, smoked chicken wings, kielbasa sausage, kettle chips, cookies & brownies

## Southwest Buffet

\$31.99/PERSON

Taco dip, chicken or pork taco bar, cilantro lime rice, corn salad, and churros -- **Upgrade to brisket \$34.99/person**

## Italian Buffet

\$42.99/PERSON

Italian baked chicken, beef stroganoff, cheesy scalloped potatoes, seasonal vegetables, Caesar salad, garlic breadsticks, and assorted cheesecakes

## BBQ Buffet

\$46.99/PERSON

Prime brisket, baby back ribs, salt crusted baked potatoes, seasonal vegetables, coleslaw, cornbread, and chefs specialty cheesecake

# 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 \$100 / \$200**

**DRUNKEN PEACHES \$100 / \$200**

**PINEAPPLE UPSIDE-DOWN CAKE \$110 / \$220**

**BREAD PUDDING \$120 / \$240**

**HOUSE MADE CHEESECAKES \$140 / \$280**

**ICE CREAM SUNDAE BAR \$130 / \$260**

**CHOCOLATE CAKE \$120 / \$240**

# 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

<b>CHIPS &amp; DIP</b>	<b>\$110 / \$220</b>
Choose kettle chips with ranch dressing or tortilla chips with pico de gallo	
<b>TACO DIP</b>	<b>\$135 / \$270</b>
Traditional taco dip	
<b>3 DIPS WITH TORTILLA CHIPS</b>	<b>\$125 / \$250</b>
Served with fresh guacamole, pico de gallo, and beer cheese	
<b>CHARCUTERIE BOARD</b>	<b>\$210 / \$420</b>
Assorted deluxe cheeses, meats, nuts, fruits, olives, crackers, and spreads	
<b>FRUIT &amp; VEGGIE TRAY</b>	<b>\$185 / \$370</b>
Assorted fruits and veggies, with house-made ranch	
<b>ITALIAN BRUSCHETTA</b>	<b>\$145 / \$290</b>
Tomatoes, basil, garlic, onions, oil, balsamic glaze & parmesan on crostini	
<b>GOUDA MAC &amp; CHEESE BITES</b>	<b>\$135 / \$270</b>
Deep fried, served with house-made cajun ranch	
<b>STUFFED MUSHROOM CAPS</b>	<b>\$165 / \$330</b>
Hand stuffed caps with cheese, spinach, and artichokes	
<b>ONION RINGS</b>	<b>\$135 / \$270</b>
Hand-cut thick, beer battered rings, fried crisp, served with cajun ranch	
<b>SHRIMP COCKTAIL</b>	<b>\$210 / \$420</b>
Served with cocktail sauce and lemon	
<b>SWEDISH OR BBQ MEATBALLS</b>	<b>\$160 / \$320</b>
With whiskey peppercorn gravy or choose one of our signature BBQ sauces	

## HOUSE FAVORITES

<b>SMOKED PULLED CHICKEN</b>	<b>\$175 / \$350</b>
Tossed in our House BBQ sauce and served with mini brioche buns	
<b>GENUINE BROASTER® CHICKEN</b>	<b>\$195 / \$390</b>
Breasts, legs, thighs, and wings cooked in our Broaster® - this is the best chicken you'll ever have!	
<b>SMOKED CHICKEN WINGS</b>	<b>\$185 / \$370</b>
Served with buffalo & blue cheese dipping sauces	
<b>SMOKED PULLED PORK</b>	<b>\$175 / \$350</b>
Tossed in our Sweet & Tangy BBQ sauce and served with mini brioche buns	
<b>CHOPPED PRIME BRISKET</b>	<b>\$245 / \$490</b>
Tossed in our house BBQ, with mini brioche buns	
<b>SMOKED BABY BACK RIBS</b>	<b>\$245 / \$490</b>
Tossed in our bourbon BBQ	
<b>TACO BAR</b>	<b>\$175 / \$350</b>
Served with tortillas, lettuce, cheese, sour cream, pico & jalapeño, chicken or pork	
<i>Upgrade to brisket</i>	<b>\$205 / \$410</b>
<b>ITALIAN BEEF &amp; FRENCH ROLLS</b>	<b>\$140 / \$280</b>
Served au jus with sautéed onions and side giardiniera	
<b>SMOKED KIELBASA &amp; FRENCH ROLLS</b>	<b>\$155 / \$310</b>
Polish sausages served with mustard	
<b>MACARONI AND CHEESE BAKE</b>	<b>\$145 / \$290</b>
<i>With Smoked Chicken, Pork, or Sausage</i>	<b>\$170 / \$340</b>
<i>With Brisket</i>	<b>\$185 / \$370</b>

## SIDES & SALADS

<b>TOSSED HOUSE SALAD</b>	<b>\$110 / \$220</b>	<b>ROASTED VEGETABLES</b>	<b>\$125 / \$250</b>
Mixed greens with onion, tomato, carrots cucumber, cheese, and croutons		Roasted mushrooms, peppers, onions, tomatoes	
<b>CAESAR SALAD*</b>	<b>\$110 / \$220</b>	<b>MASHED POTATOES</b>	<b>\$110 / \$220</b>
Romaine, parmesan and croutons, tossed in a creamy Caesar dressing		Creamy house made mashed potatoes and whiskey peppercorn gravy	
<b>SOUTHWEST PASTA SALAD</b>	<b>\$120 / \$240</b>	<b>CILANTRO LIME RICE</b>	<b>\$110 / \$220</b>
Cavatappi pasta tossed with lime juice, salsa, garlic, olive oil, corn, black beans, tomatoes, olives, red peppers and onions, cilantro and ripe avocado		Our famous rice, a must try	
<b>COLESLAW</b>	<b>\$105 / \$210</b>	<b>SEASONAL VEGETABLES</b>	<b>\$110 / \$220</b>
Traditional slaw made fresh in our kitchen		Our Chef's choice	
<b>CHEESY SCALLOPED POTATOES</b>	<b>\$110 / \$220</b>	<b>CORN SALAD</b>	<b>\$125 / \$250</b>
Hand-cut and served in a creamy cheese sauce		Corn with tomatoes, cucumbers, green onions, bell peppers, goat cheese, in a house made vinaigrette	
		<b>CORN BREAD</b>	<b>\$95 / \$190</b>
		House baked corn bread served with butter	

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



# PRIVATE EVENT



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..

## POLICIES

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 \$75 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.

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 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.

**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!