



Event menus



## Breakfast Buffets

Breakfast buffets include chilled orange juice, coffee, decaffeinated coffee, and teas.  
Buffet prices are per guest, and are based on a 25-person minimum.

### **Continental Style – 22**

build-your-own yogurt parfait, freshly baked fruit  
strudel, breakfast empanadas, sliced fresh fruit

### **Healthy Starter – 26**

build-your-own yogurt parfait, sliced fresh fruit,  
whole-wheat pancakes, breakfast wraps with scrambled  
egg whites, hummus, tomato, spinach, and turkey sausage

### **Artful Beginnings – 28**

vanilla bean brioche French toast, scrambled eggs with spinach  
and Wisconsin white cheddar, bacon or breakfast sausage,  
American fries with peppers and onions, sliced fresh fruit

### **Mediterranean Style – 30**

sliced fresh fruit, savory breakfast empanadas,  
sfakianopita cheese pie with honey, patatas bravas  
spicy potatoes, and fresh churros dusted with chocolate

Ⓞ GF Gluten-free Ⓞ VG Vegan Ⓞ V Vegetarian



## Amusements

### Meeting and Break Enhancements

Fresh Caramel Apple Rolls (per dozen) – 39

House-Made Fruit Strudel, 16–18 inches (each) – 30

House-Made Muffins (per dozen) – 24

Bagels, Cream Cheese (per dozen) – 24

Granola Bars (per dozen) – 36

Trail Mix (per pound) – 20

Wisconsin Cheese Board\* – 125

assorted nuts, house-made jams, dried fruits, crackers

Seasonal Vegetable Platter – 100 (GF)

herbed Greek yogurt dip

Hummus and Labneh Platter\* – 100

fresh vegetables and pita

Sliced Fresh Seasonal Fruit (per guest) – 6 (VG)

Freshly Brewed Muse Coffee,  
Decaffeinated Coffee, and Teas (per gallon) – 50

Assorted Soft Drinks (per can) – 3

Assorted Bottled Juices, Iced Tea, Bottled Water – 4

### Desserts

*Priced per item.*

*Minimum order of 12.*

Assorted Cookies – 3

Black Forest Trifle – 6

Chocolate-Hazelnut Pots de Crème – 6 (GF)

Pecan Pie Cheesecake – 6

Apple Pie Panna Cotta – 6 (GF)

(GF) Gluten-free (VG) Vegan (V) Vegetarian

\* Gluten-free options are available.



## Plated Lunches

Plated lunches are priced per guest and include Muse Salad or chef's soup, seasonal vegetables, rolls, butter, coffee, decaffeinated coffee, and chef's friandise.

Gluten-free (GF) options are available; please ask your event coordinator.

**Stuffed Pork Loin – 30** (GF)

goat cheese and spinach, bacon apple chutney, whipped sweet potatoes

**Pistachio-Crusted Salmon – 30**

creamy basil-dill sauce, cilantro rice pilaf

**Muse Tuscan Chicken – 28** (GF)

spinach, sun-dried tomato, Italian cheeses, truffle whipped potatoes

**Seared Scallops – 34** (GF)

creamy Parmesan polenta, sweet corn salsa, piquillo coulis

**Grilled Polenta – 18** (GF) (VG)

served as a steak with green harissa, chef's vegetable

**Local Mushroom Risotto – 34** (V)

chive crème fraîche

**Prime Hanger Steak – 36** (GF)

green harissa, pickled red onions, red potato vegetable hash

(GF) Gluten-free (VG) Vegan (V) Vegetarian

Prices do not reflect 23% service charge or 5.5% state sales tax. Item availability and prices are subject to change.



## Buffet Lunches

Buffet lunches are available for a maximum of two hours, and include coffee, decaffeinated coffee, and teas. Buffet prices are per guest, with a minimum of 20 guests.

### **The Carving Board – 32**

Muse salad, sliced fresh fruit, thickly carved house-smoked turkey, warm roast beef in jus, sliced apricot-glazed pork loin, cranberry chutney, basil aioli, honey mustard, tarragon aioli, fresh mozzarella, thick-cut tomatoes, assorted breads and rolls, fresh greens, house pickles, assorted cookies

### **Italian – 30**

classic panzanella, caprese salad, house-made focaccia, chicken scaloppini, pasta Bolognese with béchamel, seasonal vegetables, tiramisu

### **Mediterranean – 30**

classic Greek salad, tabbouleh, hummus and labneh platter, fresh grilled pita, spanakorizo, saffron chicken, lamb kefta, tzatziki, seasonal vegetables, lemon olive oil cake

Ⓜ GF Gluten-free Ⓜ VG Vegan Ⓜ V Vegetarian



## Buffet Lunches

Buffet lunches are available for a maximum of two hours, and include coffee, decaffeinated coffee, and teas. Buffet prices are per guest, with a minimum of 20 guests.

### Soup, Salad, and Sandwiches – 29

Kettle chips and freshly baked cookies included.

### Chef's Soup of the Day

#### Salad options – select one

##### Muse Salad

tomato, red onion, niçoise olives, fried goat cheese,  
focaccia crouton, sherry dill vinaigrette

##### Apple Salad

Granny Smith and Gala apples, crumbled blue cheese,  
shaved fennel, candied walnuts, champagne vinaigrette

##### Grilled Peach Salad

fresh mozzarella, blueberries, fresh mint,  
crispy quinoa bites, arugula, balsamic vinaigrette

#### Sandwich options – select two

##### Muse BLT

heirloom tomato, fresh greens, tarragon aioli

##### Smoked Ham Croissant

Gruyère, spinach, red onion, herb aioli

##### Muse Vegetable

cucumber, cilantro, roasted red pepper,  
red onion, fresh greens, herb cream cheese

##### Shaved Beef

arugula, tomato, caramelized onions, herb aioli

##### Tarragon Chicken Salad

fresh greens, tomato, lemon garlic aioli

 Gluten-free  Vegan  Vegetarian

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## Introductions

All items below are priced per 25 pieces.

### Cold

Champagne Poached Pear, Prosciutto,  
and Fresh Mozzarella Skewers – 48 (GF)

Scallop Ceviche Wonton with avocado mousse,  
pickled radish, and celery leaf – 96 (GF)

Marinated Beef and Cucumber  
Bite with Chimichurri Crema – 72

Crab and Apple Salad on Endive – 72 (GF)

Assorted Bruschetta – 48

Lux Eggs – 48 (GF) upon request

### Hot

Greek Pork Skewers with Tzatziki – 60 (GF)

Crab and Cream Cheese Stuffed  
Peppadew® Poppers – 72

Brie Arancini – 60 (V)

Beef Empanadas with  
Chimichurri Crema – 120

Green Chili Artichoke Bites  
in Polenta Cups – 48 (GF) (V)

Caramelized Onion and  
Mushroom Tartlets – 48 (V)

Dry-Aged Meatballs – 72

*Display items serve 15–25 guests  
when combined with other offerings.*

8-ounce Baked Brie,  
Cranberry Compote, Pecans, Crackers – 35 (V)

Wisconsin Cheese Board with  
Assorted Nuts, Jams, Crackers – 125 (V)

Hummus and Labneh Platter,  
Fresh Vegetables, Pita Chips – 100 (V)

Seasonal Vegetables,  
Herbed Greek Yogurt Dip – 100 (V)

(GF) Gluten-free (VG) Vegan (V) Vegetarian



## Plated Dinners

Plated dinners are priced per guest and include Muse Salad or chef's soup, potato/starch, seasonal vegetables, rolls, butter, dessert, coffee, decaffeinated coffee, and teas.

**Pistachio-Crusted Salmon** – 45  
creamy basil-dill sauce

**Muse Tuscan Chicken** – 40 (GF)  
spinach, sun-dried tomato, Italian cheeses,  
truffle whipped potatoes

**Petite Prime Filet Mignon (6-ounce)** – 85  
beurre rouge, crispy onions, smoked potato purée

**Seared Scallops** – 48 (GF)  
creamy Parmesan polenta, sweet corn salsa, piquillo coulis

**Stuffed Pork Loin** – 42 (GF)  
goat cheese and spinach, bacon-apple  
chutney, whipped sweet potatoes

**Grilled Polenta** – 33 (GF) (VG)  
served as a steak with green harissa, chef's choice vegetable

**Local Mushroom Risotto** – 34 (V)  
chive crème fraîche

**Prime Hanger Steak** – 50 (GF)  
green harissa, pickled red onion

### Dessert

Select one for all guests

**Apple Pie Panna Cotta**

**Coconut Matcha Ganache Tart**

**Strawberry-Pistachio Tart**

**Chocolate-Hazelnut Pots de Crème** (GF)

(GF) Gluten-free (VG) Vegan (V) Vegetarian





## Buffet Dinners

Buffet dinners are available for a maximum of two hours, and include coffee, decaffeinated coffee, and teas. Buffet prices are per guest, with a minimum of 25 guests.

### Mediterranean – 56

Classic Greek Salad and tabbouleh, hummus and labneh platter with fresh grilled pita, spanakorizo, saffron chicken, harissa-spiced salmon, lamb kefta with tzatziki, seasonal vegetables, lemon olive oil cake

### Italian – 53

Classic Panzanella Salad and caprese, house-made focaccia, chicken scaloppini, roasted pork loin with basil pesto and prosciutto, pasta Bolognese with béchamel, mushroom risotto, seasonal vegetables, tiramisu

### Amuse Style – 66

#### Select one salad

Muse | Classic Caesar | Greek  
Caprese | Fresh Berry | Grilled Peach

#### Select one potato/starch

Roasted Garlic Smashed Potatoes  
Truffle Whipped Yukon Gold Potatoes  
Sweet Corn Risotto | Cranberry Wild Rice

#### Chef's selection of vegetable and dessert

#### Select three entrées

#### Moroccan Chicken Thighs <sup>GF</sup>

bone-in chicken thighs, slow-roasted  
with olives and lemons

#### Pasta Bolognese

classic Italian meat sauce  
slow-cooked with a touch of cream

#### Pistachio-Crusted Salmon

creamy basil-dill sauce

#### Braised Beef Short Ribs <sup>GF</sup>

slow-cooked beef over  
creamy Parmesan polenta

#### Beef Tenderloin <sup>GF</sup>

green harissa, pickled onion

#### Herb-Roasted Pork Loin <sup>GF</sup>

Heritage pork topped with apricot  
and rosemary glaze

#### Tuscan Chicken Breast <sup>GF</sup>

airline chicken breast with spinach  
and sundried tomato cream

<sup>GF</sup> Gluten-free <sup>VG</sup> Vegan <sup>V</sup> Vegetarian

Prices do not reflect 23% service charge or 5.5% state sales tax. Item availability and prices are subject to change.



# Beverage Services

## Hosted Bar

As the host, you purchase your guests' beverages.  
Prices do not include service charge or state sales tax.

## Cash Bar

Your guests are responsible for purchasing their beverages.  
Prices include state sales tax.

### Muse House Selections

- Korbelt brandy
  - Captain Morgan spiced rum
  - Absolut vodka
  - Bombay Sapphire gin
  - Great Northern Vanguard whiskey
  - Jim Beam Pre-Prohibition Rye whiskey
  - Jim Beam bourbon
  - Jose Cuervo Silver tequila
  - Dewar's White Label scotch
- |                 |                |           |
|-----------------|----------------|-----------|
| Single/highball | Hosted – 7.50  | Cash – 8  |
| Double/cocktail | Hosted – 11.50 | Cash – 12 |

### Muse Premium Selections

- Copper & Kings brandy
  - Great Northern rum
  - Grey Goose vodka
  - Tanqueray gin
  - Crown Royal Canadian whiskey
  - Bulleit rye whiskey
  - Breckenridge Muse bourbon
  - Patrón Silver tequila
  - Johnnie Walker Red Label scotch
- |                 |                |           |
|-----------------|----------------|-----------|
| Single/highball | Hosted – 9.50  | Cash – 10 |
| Double/cocktail | Hosted – 13.50 | Cash – 14 |

### Beer Selections

- Coors Light
  - Miller Lite
  - Bell's Two Hearted Ale
  - Central Waters Rift IPA
  - Point Amber
  - New Glarus Spotted Cow
  - N/A Clausthaler
- |               |          |
|---------------|----------|
| Hosted – 4.50 | Cash – 5 |
| Hosted – 6.50 | Cash – 7 |

### Wine Selection

- House riesling
  - House cabernet
  - House pinot noir
  - House chardonnay
  - House sauvignon blanc
- |               |          |
|---------------|----------|
| Hosted – 8.50 | Cash – 9 |
|---------------|----------|

Bar fee of \$150 will be applied to all bars.

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## Property Guidelines

### **Tobacco**

Muse at Sentry is a tobacco-free building. Should you wish to enjoy tobacco products, there are outside areas reserved for this activity.

### **Event Space Liability/Signage**

Muse at Sentry reserves the right to inspect and control all private functions. Event hosts agree to assume full responsibility for the conduct of their guests, and assume liability for all charges incurred as a result of any willful or accidental damage or injury to the facility, staff, or other guests. Liability for damages to the premises will be charged to the representative making the event arrangements at the actual repair or replacement cost.

Please note that hosts aren't allowed to use tape, nails, pushpins, or potentially damaging fasteners to hang signs or other materials on the walls of the property. Easels are available upon request for this purpose. Don't place posters or signs in the restaurant lobby without prior permission.

### **Payment**

We'll establish terms for payment in your event contract. Advance deposits and/or payment in full may be required.

### **Photography/Videography**

Commercial photography and videography is prohibited throughout the buildings and campus of Muse at Sentry. The exception is for wedding photographers and photographers covering corporate events employed by the company. Personal photography is allowed as long as it doesn't interfere with our normal business operations or impact our other guests. Please speak with your sales or event representatives for additional information.

### **Pet Policy**

Muse at Sentry event spaces allow service animals as defined by the Americans with Disabilities Act. Personal pets and emotional support animals aren't included in this definition, and aren't allowed in our event spaces.

### **Unmanned Aerial Systems (UAS)/Drone Policy**

In the interest of the health, welfare, and safety of our guests, employees, and property, Sentry Services, LLC d/b/a Muse at Sentry ("Muse at Sentry") strictly prohibits the unauthorized use of Unmanned Aerial Systems ("UAS"), including drones and all other remote-controlled aircraft, on its property. This prohibition includes but is not limited to, UAS or drones launched off-site that travel anywhere on or above Muse at Sentry property.

For catering, conference, and wedding events contracted on property, professional vendors may request Muse at Sentry's advance written permission for UAS or drone photography and filming in designated areas.

Please contact a Muse at Sentry sales or event representative if you have questions or to seek prior authorization to operate any such devices.

### **Pyrotechnics/Fire Features**

Due to the unpredictable nature of these devices, we don't permit explosives, pyrotechnics, or open-flame devices on the property campus. Stevens Point enforces NFPA Standard 1 and open-flame devices are prohibited under Section 10.11.9. You may use candles in the banquet venues if each candle is enclosed in glass or a non-flammable holder that's higher than the tip of the candle's flame. Use only battery-operated candles for containers placed on the ground/floor surfaces.



# Food and Beverage Guidelines

## **Food Policies**

All food and beverage—except celebration cakes—must be supplied by Muse at Sentry. Our menus are designed to provide a full range of options, and our team is delighted to work with you on a custom-designed menu. You're not allowed to take food off the property at the end of the event.

## **Liquor Service**

Muse at Sentry is the only licensed authority to sell and serve alcohol on the property. If you have a favorite item that you'd like to serve, please discuss with your event coordinator. You can't bring in alcohol from outside sources. This also applies to tasting type events.

Muse at Sentry reserves the right to refuse service to any guest showing signs of intoxication. We won't serve any guest under the age of 21, or any guest without proper identification of age. If representatives of Muse at Sentry observe any underage guests drinking alcoholic beverages, they'll immediately remove the beverage and request the immediate end to this practice. If the practice continues, the event may be shut down.

## **Guarantees**

We require a guarantee of attendance 14 days prior to the event, or we'll use the expected number. The guarantee can't be reduced—it's the minimum number for which you'll be charged. If you're offering a split entrée option, your specific number of each entrée will also be due at this time.

## **Pricing**

All menu items and quotations are based on current menu prices and are subject to change without notice. We'll guarantee menu pricing and items 60 days prior to the date of your event.

## **Split Entrée Events**

Pricing for plated events is based on one starter, up to two entrées, and one dessert for the entire group. If you choose three entrées, we'll charge an additional \$3 per person to the entire event attendance. If you decide to offer two or more entrées, you'll be required to track guest entrée selections and utilize a menu choice card to ensure guests receive the correct entrée from our team. Our culinary team is happy to provide vegetarian/vegan/allergen-free meals with advance notice.

## **Taxes/Service Charges**

A taxable service charge will be added to all food and beverage ordered for your event. All event charges—including food, beverage, rentals, and service charges—are also subject to current state sales tax.

## **Buffets and Reception Stations**

If you wish to serve a buffet meal and don't have the minimum required guest count, you'll be charged an additional \$100 on the final bill. To ensure compliance with local and state food safety regulations, all food stations and buffets will be available for a maximum of two hours.