

EVENTS



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Food and drink is what we are all about - you bring the guests and we will provide the ingredients for a memorable event!

Whether you are just browsing or have decided that 13 North is your spot - we are happy to answer questions and ready to make your party a success. After reviewing, let us know if you'd like a proposal for your event by contacting us at the info listed below.

ABOUT THE ROOM

- There are a few ways we can configure the room to accommodate your event style - here's the max guest count for each service:

TABLESIDE: 150 | BUFFET: 130 | STATIONS OR PASSED APPS: 185

- No charge for booking the room EVER!! Whether it's 15 guests or 185 - there's no cost to selecting our party room as your venue of choice. (Minimum food and drink charges do apply.)

OTHER IMPORTANT STUFF

- We offer AV equipment and are WIFI connected.
- Tax Exempt forms needed 1 week prior to event



APPETIZERS



Price per dozen. 2 dozen Minimum. Maximum of 5 choices.

Beef Wellington | \$52

Tender beef, red wine reduction, mushroom duxelle puff pastry

Beef Empanadas | \$52

Savory beef filling, flaky pastry

Bacon Wrapped Shrimp | \$60

Jumbo shrimp, crispy bacon

Antipasta Skewers | \$48

Artichoke, sun-dried tomato, mozzarella, olive

Chicken Quesadilla Cones | \$44

Ground chicken, cheese, cilantro, southwest spices in tortilla cone
*21 day notice required for this item

Mushroom Phyllo Purse | \$44

Mushrooms, cheeses, herbs, phyllo wrap
*21 day notice required for this item

Caprese Skewers | \$35

Mozzarella, cherry tomato, basil, balsamic reduction

Margherita Flatbread | \$22

Roma tomato, mozzarella, basil

Mac & Cheese Bites | \$24

Served with pub sauce.

Drunken Chicken | \$25

Beer-battered bites, buttermilk & chipotle ranch

Tomato Bruschetta | \$22

Tomato, basil, parmesan, crostini

Bacon Wrapped Water Chestnuts | \$46

Sweet chili glaze

Cucumber Tea Sandwiches | \$22

Red onion cream cheese, cucumber, sourdough

Stuffed Mushrooms | \$28

Parmesan, cream cheese, Italian sausage

Crab Cakes | \$40

Backfin crab, southern spices, tarragon aioli

Hot Chicken Sliders | \$54

Aleppo chili hot sauce, pickles, Monterey Jack, brioche

Burger Sliders | \$54

Swiss or cheddar, pickle coin, brioche

Short Rib Sliders | \$84

Braised short rib, arugula, garlic aioli, brioche

Meatballs | \$28

Choose from BBQ, Swedish or Marinara

PLATTERS



Charcuterie | \$80

Cured meats, cheeses, crackers, apricot mustard, honey, pickled onions, mixed nuts

Roasted Brussels Sprouts | \$60

Honey Dijon vinaigrette, candied almonds, parmesan

Pretzel Bites | \$50

Milwaukee Pretzel company pretzel bites served with beer cheese sauce.

Shrimp Cocktail | Market Price

Cheese Curds | \$50

Beer battered, chili crisp aioli

Spinach and Artichoke Dip | \$55

Served with tortilla chips.

BUFFET/PLATED MENU

Comes with salad, rolls and butter. All inclusive price \$33 a person

Entree Choices: choose 2 or 3. (3 is an extra charge of \$5/person)

For plated option add \$3/person

SALADS



(choose one)

House

House-Mixed greens, cherry tomato, cucumber, carrot, marinated red onion. Choice of Buttermilk Ranch and French.

Caesar +\$2

Romaine lettuce, parmesan cheese, croutons and house made Caesar dressing.

Spinach & Goat Cheese +\$2

Baby spinach, goat cheese crumble, candied almonds, dried cranberries and balsamic vinaigrette.

SIDES



Choose 2 Sides

Mac & Cheese

Parmesan and Herb in Risotto | +\$2

Roasted Potatoes

Honey Glazed Carrots

Green Beans

Brussels Sprouts

Seasonal Vegetable Medley

Rice Pilaf

Jasmine Rice

Parmesan Pasta

Bang Bang Vegetables | +\$1

Mashed Potatoes

Cheddar mashed potatoes | +\$1

ENTRÉES



(choose two)

Parmesan Chicken

Breaded and pan-fried, topped with mozzarella and marinara. Pairs well with parmesan and herb risotto or roasted potatoes.

Short Rib | +\$2

Slow-roasted and fork-tender, finished with port wine reduction. Delicious alongside cheddar mashed potatoes or Brussels sprouts.

Tenderloin Medallions | +\$2

Pan-seared beef medallions with herb-garlic butter. Pairs with roasted potatoes and green beans.

Shrimp Scampi

Roasted with olive oil, garlic, lemon, and fresh herbs. Best served with parmesan pasta or jasmine rice.

Bourbon Salmon

Bourbon-maple marinated salmon, finished with balsamic glaze. Perfect with roasted potatoes and honey-glazed carrots.

Herb Chicken

Roasted with lemon, thyme, and garden herbs. Pairs with rice pilaf or seasonal vegetable medley.

Pecan Chicken

Pecan-crust chicken breast, finished with bourbon cream sauce. Compliments with Brussels Sprouts and rice pilaf.

Pork Loin

Smoked paprika and garlic 24 hour seasoning, slow roasted and served with a mushroom gravy. Best with cheddar mashed potatoes and honey glazed carrots.

Pulled Pork

Mojo-marinated, slow roasted, with house BBQ sauce. Ideal with roasted potatoes or honey-glazed carrots.

Bang Bang Cauliflower

Sesame-roasted with peppers, onion, bok choy, and sweet chili sauce. Pairs with jasmine rice or roasted potatoes.

Beef Tips

Tender beef simmered in rich brown gravy with mushrooms and herbs. Perfect with Cheddar mashed potatoes or seasonal vegetable medley.

Pan Roasted Cod

Lightly seasoned, pan-seared cod with lemon butter sauce. Compliments Jasmine rice and green beans.

DESSERTS



Priced by the Dozen. Two dozen minimum. Max 3 selections.

Mini Cheesecakes | \$26

Assorted flavors per dozen

Blondie/Brownie Combo | \$24

Vanilla bar with butterscotch and a rich classic chocolate. No Nuts

Creme Brulee | \$34

Classic French custard with a burnt sugar crust

Flourless Chocolate Cake | \$34

Ghirardelli chocolate topped with whipped cream.

Chocolate Mousse | \$34

Light and airy dark chocolate topped with whipped cream

Cream Puffs | \$30

A Wisconsin tradition.
*21 day notice required for this item

Cookie Duo | \$24

Chocolate chip and sugar cookies

Carrot Cake | \$25

Topped with Cream Cheese Frosting



BEVERAGES

➤ THE COMPLETE PACKAGE

All inclusions from Beer, Wine packages + Liquor.
A selection of liquor available on request.

3 hours \$36/person

4 hours \$38/person

5 hours \$40/person

➤ BEER ONLY

Three of our highest selling
micro brews on tap featured
+ a selection of bottled beers.

3 hours \$28/person

4 hours \$31/person

5 hours \$34/person

➤ BEER + WINE

Cabernet Sauvignon,
Merlot, Chardonnay,
Pinot Grigio

3 hours \$32/person

4 hours \$35 /person

5 hours \$38/person

➤ N.A. PACKAGE

\$8/person

These packages give you the best pricing available, but if you would prefer a cash bar -just let us know. Shots not included in any packages.



ADDITIONAL OPTIONS

Dinner Buffets (Mon- Thurs) and Lunch Buffet (Mon- Sat)
Minimum of 30 people

Pasta Bar | \$24 per person

Choose 2

Chicken and Mushroom: Pulled chicken tossed mushrooms, spinach, parmesan, penne pasta and a herb cream sauce.

Bolognese: Classic italian sausage and tomato sauce tossed with Penne pasta, basil and parmesan

Meatball Marinara: House made meatballs simmered in our signature marinara. Served with rigatoni and topped with mozzarella.

Mac and Cheese: A house favorite. Roasted chicken tossed in our 4 cheese sauce with cavatappi pasta. Finished with herb breadcrumbs.

Penne Primavera: Roasted zucchini, yellow squash, red bell pepper and broccoli tossed with penne pasta and a roasted garlic and lemon butter sauce.

Comes with a green salad or Caesar salad and garlic bread.

Mimosa Bar | \$14 per person

Includes: Orange juice, pineapple juice, champagne, cranberry cocktail, fresh fruit

N/A champagne available upon request.

Taco Bar | \$20 per person

Proteins: Chicken and ground beef.

Comes with cheese, pico de gallo, guacamole, lettuce and flour tortillas. Served with rice and refried Beans. Chips and Salsa.

Burger Bar | \$20 per person

Includes: 1/4 Angus beef patty

Cheddar, Swiss and Monterey Jack cheeses.

Soft Buns

Lettuce, tomato, onion, ketchup and mustard. Unlimited fries and Coleslaw.

Add ons: Bacon- \$2/person

Beyond burger patty (Vegan): \$2.50 patty

Brunch/Breakfast | \$18 per person

Includes: Scrambled eggs, seasoned baby red potatoes, pancakes, bacon, fruit, orange juice, morning breads, coffee.

Upgrades: Choose one for \$3 per person Texas French Toast: Thick style bread, whipped butter, maple syrup Cheese and Bacon

Scramble: Cheddar cheese, bell peppers, bacon

SMALL EVENTS

Up to 40 people

Choose three selections from the restaurant menu. Add appetizers and/ or salads to start your event if you choose.

CONTACT US

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➤ Events Phone 262.384.0225

➤ Email events@13northgrafton.com

➤ 1208 13th Ave., Grafton, WI 53024

➤ www.13northgrafton.com