
TATTERSALL

CATERING MENU



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FACILITY INFORMATION

ABOUT THE DISTILLERY

Tattersall Distilling & Event Center is a sustainable, state-of-the-art craft distillery, restaurant and event center that offers an unrivaled lineup of award-winning spirits and liqueurs along with unparalleled dining. The stunning venue embodies Tattersall's passion for taste, dedication to the finest ingredients available, and an uncompromising commitment to quality.

You're invited to experience 75,000 square feet of impeccable space that can serve as an iconic backdrop for your gatherings, meetings, events, and celebrations.

Tattersall has partnered with Morrissey Hospitality to help you elevate any event at the distillery. Family owned for more than 25 years, Morrissey Hospitality offers fine cuisine, exceptional service, and planning that leaves no detail untouched. Connect with our event team now to begin planning your perfect experience.

THE VENUE

Craft Cocktail Bar & Eatery

The stunning Craft Cocktail Bar & Eatery features an island bar that seats up to 28 and a stylish lounge that seats up to 124 where you can enjoy the very best craft cocktails and exquisite cuisine from our talented culinary team.

Patio

The Patio adjacent to the Craft Cocktail Bar & Eatery features a patio bar that seats up to seven, an array of fire pits, lounge furniture that seats up to 48, a dining area for up to 100, a group area that seats up to 60, and a green space to enjoy some yard games.

Market & Tasting Bar

The Market & Tasting Bar offers both an on-line and on-site gift shop where you can find Tattersall apparel, merchandise, food, spirits, mixers and other take-home items while sampling some of the most awarded spirits in the country. The Market & Tasting Bar also hosts a variety of distillery tours and food & cocktail events.

Classroom

In a semi-private space at the back of the Market & Tasting Bar, the Classroom seats up to 30 and is ready for interactive cocktail classes or custom presentations with three 42-inch Smart TVs and an in-house sound system that will make any social or business experience unique.

Boardroom

The Boardroom seats up to 16 in a formal boardroom setting and up to 24 in a dining setting. It's perfect for your next important meeting or brainstorm session with connectivity to a 65-inch Smart TV, video conference and telecom system, all connected to an in-house sound system.

Collaboration Room

The Collaboration Room seats up to eight in a more casual setting. It's presentation ready with a 65-inch Smart TV, video conference and telecom system, all connected to an in-house sound system.

Barrel Room

Host the ultimate mid-size party in the Barrel Room. Surrounded by whiskey and bourbon barrels filled with maturing spirits, the room has an intimate feel and can seat up to 49. It's hospitality ready with a craft cocktail bar, reception area, and dramatic dining under chandelier lighting.

Pre-Function Lobby

The Pre-Function Lobby is an epic, flexible space that can be used in conjunction with the Executive Boardroom, Collaboration Room, or Great Hall. It features two built-in bars, club seating, and a stunning roll-up glass door to the outdoor Amphitheater.

Great Hall

With gorgeous lighting and surrounded by brick and reclaimed barn wood, the Great Hall seats up to 420. Our largest and most versatile event space, the Great Hall is supported by the Pre-Function Lobby and can be divided into separate sections to accommodate breakout sessions or multiple functions. As two rooms, each can seat up to 200 — as four rooms, each can seat up to 100. It is presentation ready with two ceiling-mount high definition LCD projectors, drop-down screens, and a video conference and telecom system, all connected to an in-house sound system.

Amphitheater

The outdoor Amphitheater is surrounded by cedar privacy fencing and seats up to 360 in a theater/ceremony setup, up to 240 in a banquet setup and up to 820 in a standing reception or concert style setting that features two built-in bars, elevated stage and state-of-the-art sound system.

Club Room

The Club Room is a casual gathering place and is presentation ready with connectivity to a 65-inch Smart TV and in-house sound system. The Club Room also offers the perfect place for a wedding party to gather and get ready before the big event. It includes a conference table for eight, tufted velvet love seat, two lounge chairs, a cocktail table for four, a shower, and sinks.

Wedding Suite

The Wedding Suite features everything a wedding party needs to prep for the big day. Featuring a tufted velvet love seat, two lounge chairs, a cocktail table with two bar stools, hair and makeup stations for five, and a full length tri-fold mirror. The Wedding Suite also doubles as an intimate gathering room with 65-inch Smart TV and sound system.

FACILITY INFORMATION

Facility Fees

Facility fees apply per contracted space, per day, for standard set-up, breakdown, wireless internet, event & facility maintenance. Service charge & applicable taxes apply to all facility fees.

Confirmation of Event/Deposit

A non-refundable deposit of the applicable facility fee & 25% of the estimated charges is required with a fully executed Catering Event Agreement to confirm the event. A schedule of non-refundable deposits and estimated fees will be outlined in your Catering Event Agreement. Signed Event Orders are required fourteen (14) days prior to the function. A signed Catering Event Agreement, signed Catering Event Orders along with a 100% deposit are required in order for services to occur. Host bars will require an estimated bar deposit based on industry standards.

Tattersall Distilling & Event Center accepts MasterCard, Visa, Discover & American Express for up to a maximum of five thousand dollars (\$5,000) per event. All checks for deposits & payments are to be made payable to Tattersall Distillery & Event Center. Should the actual amount owed to Tattersall Distilling & Event Center pursuant to the terms of the Catering Event Agreement exceed the deposit paid, an invoice will be issued after the conclusion of the event, due on receipt. In the event the amount owed to Tattersall Distilling & Event Center pursuant to the terms of the Catering Event Agreement falls below the deposit paid, a refund check will be issued within 30 business days. The above policies may not be modified without the written consent of an Executive Officer of Tattersall Distilling & Event Center.

Event Space Waivers & Minimums

Event space waivers will apply to all space rented Monday through Sunday daytime & Monday through Thursday evening. Event space minimums will apply to all space rented on Friday, Saturday or Sunday evenings.

Event Space Waiver

Room rental fees will be waived if the event space waiver (based on the sale of host food & beverage to the Client) is met before all facility fees, cash bar, service and rental fees, service charges & applicable taxes. If food & beverage sales do not meet the event space waiver, the full room rental fee will apply.

Event Space Minimum

Room rental fees will be waived if the event space minimum (based on the sale of host food & beverage to the Client) is met before all facility fees, cash bar, service and rental fees, service charges & applicable taxes. If food & beverage sales do not meet the event space minimum, a room rental fee equal to the difference will apply.

Facility Rental Time Periods

Monday through Friday:

- Morning events may be contracted from 7:00 a.m. & must be completed by 10:00 a.m.
- Afternoon events may be contracted from 11:00 a.m. & must be completed by 4:00 p.m.
- Morning through afternoon events may be contracted from 7:00 a.m. & must be completed by 4:00 p.m.
- Evening events may be contracted from 5:00 p.m. & must be completed by 12:00 a.m.

Saturday & Sunday:

- Morning events may be contracted from 7:00 a.m. & must be completed by 10:00 a.m.
- Afternoon events may be contracted from 11:00 a.m. & must be completed by 2:00 p.m.
- Evening events may be contracted from 3:00 p.m. & must be completed by 12:00 a.m.
(In the event that we are able to accommodate an extension to the time frames listed above, a per hour service fee applies.)

Extended Hours of Service/

Service After Midnight

A service fee based on the space contracted of up to \$1,000 per hour will apply to extended hours of service & service after midnight.

Room Rental

Room rental fees will apply for each contracted space where either the applicable waiver or minimum is not met before all facility fees, service charges & applicable taxes. All room rentals include standard linens & napkins, tables, chairs, flatware, glassware, dishware & buffet pieces. Any additional needs are available for rental at an additional charge.

Exclusivity

Due to exclusivity rights, outside food & beverages are not permitted within Tattersall Distilling & Event Center.

FACILITY INFORMATION

Security

Security services are required for wedding receptions and social events in which alcoholic beverages are served. Security services will be provided for a fee of \$120 per hour, with a minimum of (4) hours.

Decor

Tattersall Distilling & Event Center does not permit the affixing of anything to the walls, floors, ceilings, or outdoor poles with nails, staples, tape or other substances unless approved by your Catering Representative. Tattersall Distilling & Event Center requires that all candles be enclosed. Tattersall Distilling & Event Center does not allow the use of any confetti, glitter, or balloons.

Health & Insurance Regulations

Food safety and licensing regulations prevent the removal of prepared food from the premises once it has been served.

Coat Check Service

Due to staffing requirements, the following charges apply to Coat Check service: one (1) attendant per 100 guests will be provided for a fee of \$60.00 per hour, per attendant for a minimum of three (3) hours.

Valet

Event valet parking is available for a fee. Ask your Catering Representative about coordination and costs of valet services for your event.

Off-Premise Catering Service Fees

A transportation fee will apply to all off premise catering services. A per person set-up fee will apply to all full service catering events. Food and beverage minimums apply to all off premise catering events based on the type & scope of the event.

Alcoholic Beverages

No alcoholic beverages shall be brought into the facility for sampling or consumption. Tattersall Distilling & Event Center policy prohibits persons under the age of 21 to purchase or consume alcoholic beverages. Persons who appear to be intoxicated are not permitted to purchase or consume alcoholic beverages.

Last Call for Alcohol

Bar service will conclude at least 30 minutes prior to the building vacate time contracted with last call occurring at least 45 minutes prior to the building vacate time.

Smoking/Vaping Policy

Tattersall Distilling & Event Center is smoke free. Guests are not permitted to smoke or vape anywhere indoors. Designated smoking areas are available outside.

Liability

Tattersall Distilling & Event Center shall not assume responsibility for the damage to or loss of any merchandise, equipment, or personal belongings left in the facility prior to, during or following the event. Client agrees to indemnify, defend, and hold Tattersall Distilling & Event Center and it's agents and employees harmless from and against any and all actions or causes of action, claims, demands, liabilities, losses, damages, injuries, costs or expenses of whatever kind or nature, for injuries to or the death of any person or persons, or damage to or loss of property alleged or claimed to have been caused by, or to have arisen out of or in connection with the event which is the subject of the Catering Event Agreement.

Entertainment & Third-Party Vendors

All third-party vendors that are contracted to provide services for the event on behalf of the Client must have appropriate license, insurance and be pre-approved by Tattersall Distilling & Event Center.

Should the client request Tattersall Distilling & Event Center to contract with third- party vendors on behalf of the Client, the Client shall approve each vendor & their proposal in writing prior to Tattersall Distilling & Event Center entering into an agreement with the vendor. The Client shall also be responsible for all advanced deposits required to secure services.

In the event Tattersall Distilling & Event Center contracts the services for third- party vendors to enhance the event on Client's behalf, an up-charge to all third-party vendor services will apply.

Tattersall Distilling & Event Center reserves the right to regulate volume, conduct, set-up & tear-down of vendors to ensure a pleasant experience for all of our guests. No entertainment may be allowed to perform later than 11:30 p.m. unless extended hours of service are contracted.

One hour is allowed after the entertainment is concluded to take down & remove equipment from the facility. Any extraordinary set-up requirements will be charged at an appropriate rate; the charge will be based upon the request & agreed upon in advance of the event.

FACILITY INFORMATION

Morrissey Hospitality

Morrissey Hospitality was founded in 1995 as a family-owned, full-service hospitality management, development & consulting company and has an experienced hospitality management team with a proven track record, boasting more than 1,000 employees. We specialize in lodging operations, restaurant management, and large venue guest experiences in the Twin Cities and Upper Midwest.

Morrissey Hospitality

6 West 5th Street, Suite 400, Saint Paul, MN 55102
651.221.0815
morrisseyhospitality.com

Morrissey Hospitality Family of Brands

Gather

Saint Paul Rivercentre

175 West Kellogg Boulevard, Saint Paul, MN 55102
651.265.4800
rivercentre.org

The Legendary Roy Wilkins Auditorium

175 West Kellogg Boulevard, Saint Paul, MN 55102
651.265.4800
theroy.org

Bunker Hills Golf Club & Event Center

12800 Bunker Prairie Road, Coon Rapids, MN 55448
763.951.7276
bunkerhillseventcenter.com

Tattersall Event Center

1777 Paulson Road, River Falls, WI 54022
534.248.8300
tattersalldistilling.com

Stay

The Saint Paul Hotel

350 Market Street, Saint Paul, MN 55102
651.292.9292
saintpaulhotel.com

La Quinta Inn & Suites by Wyndham

700 Bielenberg Drive, Woodbury, MN 55125
651.968.0448
wyndhamhotels.com/laquinta.com

Dine

Tattersall Craft Cocktail Bar & Eatery

1777 Paulson Road, River Falls, WI 54022
534.248.8300
tattersalldistilling.com

The St. Paul Grill

350 Market Street, Saint Paul, MN 55102
651.224.7455
stpaulgrill.com

Tria Restaurant, Bar & Event Center

5959 Centerville Road, North Oaks, MN 55127
651.426.9222
triarestaurant.com

Kendall's Tavern & Chophouse

12800 Bunker Prairie Road, Coon Rapids, MN 55448
763.755.1234
kendallstc.com

Stockyards Tavern & Chophouse

456 Concord Exchange S, South St Paul, MN 55075
651.350.7743
stockyardstc.com

Brookside Bar & Grill

140 Judd Street, Marine on St. Croix, MN 55047
651.433.1112
brooksidebarandgrill.com

Central N.E.

700 Central Ave NE, Minneapolis, MN 55414
612.354.7947
central-ne.com

The Bad Waitress

2 E 26th Street, Minneapolis, MN 55404
612.872.7575
thebadwaitress.com

Mully's Tap Shack at Bunker Hills

12800 Bunker Prairie Road, Coon Rapids, MN 55448
763.755.1234
bunkerhillsgolf.com

Headwaters Cafe

175 West Kellogg Boulevard, Saint Paul, MN 55102
651.726.8402
rivercentre.org

SERVICES & RENTALS

AUDIO VISUAL SERVICES & RENTAL INFORMATION

Internet Services

Wireless Internet Complimentary

Business Services

Black & White Copy (Per Copy) 15

Color Copy (Per Copy) 50

Black & White Printing (Per Copy) 15

Color Printing (Per Copy) 50

Scan & Email/Fax (1st Page) 75

Scan & Email/Fax (Each Additional Page)..... 25

Security Services

(Minimum of Four (4) Hours Required for Wedding Receptions)

Security Guard (Per Hour) 120

Presentation Supplies

Easel 10

Flip Chart, 3M Post It Pad & Markers 45

Additional Flip Chart 3M Post It Pad 15

Laser Pointer 25

Podium 25

White Board and markers..... 40

Electrical

Extension Cord/Multi-plug Surge Protector..... 10

Audio

Background Music Complimentary

Wired Hand Held Mic, Cable & Stand..... 25

Wireless Hand Held Mic & Stand..... 75

Wireless Lavalier Mic 75

Video

65" Smart TV on Mobile Stand 50

65" Smart TV Mounted in Meeting Room 50

LCD Projector Mounted & Drop Down Screen 100

LCD Projector, Mobile Cart & Tripod Screen 100

Video Presentation Package 150

(Includes: Podium, Wired Mic, LCD Projector, Screen)

Telecommunications

Polycom Conference Phone with Phone Line
(Local & Long Distance Service)..... 25

Technician

(Three Hour Minimum) (Per Hour)

On-Site Technician (Business Hours)..... 120

On-Site Technician (After Hours) 200

Additional Audiovisual Equipment Available Upon Request.

EQUIPMENT SERVICES & RENTAL INFORMATION

Decor

Multi-color Uplighting (Each)	25
(18 Total Available)	
USA Flag or State Flag.....	10

Chairs

Ballroom Banquet Chair.....	Complimentary
Chiavari Ballroom Chair (Each up to 300)	3
White Ceremony Chair (Each up to 300)	3

Dance Floor

4' Section (Each).....	5
20' x 28' Dance Floor (35 panels)	175
28' x 32' Dance Floor (48 panels)	240

Staging

Dual Height Staging (each).....	75
(16"-24", Per 8' x 6' section, stairs are included)	

Tables

30" Cocktail Table with Linen (Each)	10
5' Round Table with Linen (Each)	20
6' Banquet Table with Linen & Skirted (Each Per Day)	20
8' Banquet Table with Linen (Each Per Day)	20

Table Linens

62" x 62" White, Ivory or Black Linen (Each).....	5
90" x 90" White, Ivory or Black Linen (Each).....	5
52" x 114" White, Ivory or Black Linen (Each)	5
Napkins (Various Colors, Each).....	.50

Tabletop

Number Stands (Each).....	1
Votive Candle (Set of 3)	3

Wedding Ceremony Packages

Outdoor Ceremony Package..... 2,000

- Distinctive setting of Tattersall Distillery & Private Amphitheater
- Facility fee, ceremony set-up & clean-up
- Cedar canopy, arbor, & up to 300 white garden chairs
- Up to 4 chairs for lectors, officiate, vocalists or readers
- Skirted tables for the unity sand or candle, guest book & ceremony programs
- Sound system with wired & wireless microphones
- Private wedding suite & club rom
- One hour rehearsal based on availability
- Rain contingency location

Indoor Ceremony Package 1,500

- Distinctive setting of Tattersall Distillery & Great Hall
- Facility fee, ceremony set-up & reset for reception
- Arbor & up to 300 chiavari chairs
- Up to 4 chairs for lectors, officiate, vocalists or readers
- Skirted tables for the unity sand or candle, guest book & ceremony programs
- Sound system with wired & wireless microphones
- Private wedding suite & club room
- One hour rehearsal based on availability

CATERING

MENU SELECTION INFORMATION

Menu Selection

Our menus offer a variety of food and beverage options in a wide range of price points. Please select your favorite menu from the varied options or if you have something specific in mind, our executive chef and catering representative can tailor a menu to your preferences. Arrangements can be made to accommodate special dietary needs.

Substitutions

Tattersall Distillery & Event Center has the right to substitute products or services originally intended to be used in the event to account for market conditions and availability. Such substitutions shall be made and communicated to the Client to ensure the highest quality possible of equal value within the price range quoted.

Food with a Conscience

We can create menus using food that is sourced locally and grown and raised naturally without antibiotics or hormones. Our Culinary Team will utilize these fresh and delicious ingredients to create farm to table offerings. Sustainable menus and pricing are based upon seasonal market conditions and the availability of products.

Sustainability

We've been recognized as a regional leader in sustainability with experience designing and implementing recycling and compost programs. To learn more about our efforts and how your event can contribute, please contact your catering representative.

Pricing

Pricing is quoted in advance of an event, but is subject to change due to fluctuating market prices. Menu pricing will be guaranteed for a maximum of 60 days with a signed catering event agreement and deposit on file. All pricing is subject to a 22% service charge which is not exclusively a gratuity to the staff working the event. Applicable state sales and liquor taxes will be applied to all orders including the service charges applied to those orders.

Multiple Entrée Fee

When selecting more than one protein as the entrée, a multiple entrée fee of \$1 per selection, per person will apply. We request that the same accompaniments be selected for all entrées.

Dessert Waiver Fee

Due to exclusivity rights, outside food & beverage is not permitted within Tattersall Distillery & Event Center with the exception of pre-approved specialty wedding cakes that are purchased from and delivered by a licensed bakery, to which a dessert waiver fee of \$3 per person will apply.

Catering Event Orders

Signed catering event orders need to be received by the catering office fourteen (14) business days prior to the event day in order to ensure the availability of all items.

Guarantees

So that proper planning and execution of the event may occur, the Client is required to guarantee the number of attendees. The number of attendees estimated by Client on the event order will be deemed the guaranteed number of attendees for purposes of this agreement unless Client notifies Tattersall Distillery & Event Center, in writing changing the number of guaranteed attendees within the time frames discussed below.

The Client is responsible for payment of the final guaranteed number even if fewer guests actually attend the function. It is necessary that the guaranteed number of guests be confirmed by 12:00 noon, five (5) business days prior to the event. For example, an event scheduled on a Monday must be confirmed by 12:00 noon the preceding Monday.

Tattersall Distillery & Event Center will allow for numbers greater than the guarantee by preparing meals and place settings for 5% over the guaranteed attendance to a maximum of 8. The 5% overage for meals will be prepared as vegetarian. When requesting additional seating above and beyond Tattersall Distillery & Event Center's standard for meal functions, an over-set fee of \$5 will apply for each additional seat provided and a fee of \$10 will apply for each additional place setting provided.

Bar Services

Catering bar services will be provided for a fee of \$40 per hour, per bartender, per three hour minimum period.

For cash bar service, one bartender will be scheduled for every 50 to 100 guests. For host bar service, one bartender will be scheduled for every 50 to 75 guests. If requested, additional bartenders can be provided for a fee of \$40 per hour, per bartender, per three hour minimum period.

Tastings

Tastings are complimentary for groups over 100 once the event is officially booked & the required deposit is paid. Tastings will be scheduled no more than six (6) months prior to the event date for up to 4 guests (including the couple if it is for a wedding reception). Additional guests are \$50 per person, up to a maximum of 6 guests.

BREAK SERVICE A LA CARTE

Hot Beverages

One gallon serves approx. 16 cups. One pot serves approx. 8 cups.

Coffee or Decaffeinated Coffee 36 per gal | 18 per pot
Hot Herbal Teas or Hot Chocolate 36 per gal | 18 per pot

Cold Beverages

Soft Drinks and Bottled Water 12 oz. 3 each
Sparkling Water 12 oz. 3 each
Orange, Apple or Cranberry Juice .. 40 per gal | 20 per pitcher
Iced Tea, Lemonade or Fruit Punch .. 36 per gal | 18 per pitcher

Hydration Stations

Ice Water with Cucumber 18 per gallon
Ice Water with Citrus Fruits 18 per gallon

Bakery

Fruit Filled Strudel 36 per dozen
Assorted Muffins 36 per dozen
Assorted Danish 36 per dozen
Croissant Beignets 36 per dozen
Assorted Cookies 36 per dozen
Fudge Brownies 36 per dozen
Assorted Bagels with Cream Cheese 39 per dozen
Cupcakes 42 per dozen
Assorted Dessert Bars 42 per dozen

Eggs

Priced per each.

Deviled Egg 2
Hard Boiled Egg 2
Egg and Cheese Breakfast Sandwich 5
Meat, Egg and Cheese Breakfast Sandwich 7

Fruit and Yogurt

Priced Per Each

Whole Fruit 2
Chocolate Dipped Strawberry 3
Fruit Kebab 4
Yogurt Parfait 6

CONTINENTAL BREAKFAST

Includes coffee, decaffeinated coffee, hot herbal teas, ice water and orange juice.
Limited to two hours of service and priced per person.

The Continental 12

assorted mini muffins, mini fruit filled strudel and
seasonal fruit

The European Continental 14

assorted mini muffins, croissant bignets and seasonal
fruit

The Deluxe Continental 16

assorted mini muffins and bagels with cream cheese, vanilla
yogurt, granola with mixed berries and seasonal fruit

BREAKFAST

Includes coffee, decaffeinated coffee, hot herbal teas, ice water and orange juice.

Plated Breakfast

Includes assorted mini muffins and mini fruit filled strudel.

Morning Scramble 18

scrambled eggs served with roasted breakfast potatoes and
your choice of bacon or sausage links

Three Meat and Cheddar Scramble 18

scrambled eggs with sausage, bacon, ham and cheddar cheese
served with roasted red potatoes

Cinnamon French Toast 20

classic French toast, served with scrambled eggs and bacon

Breakfast Buffet

Includes seasonal fruit, assorted mini muffins and mini fruit filled
strudel. Buffets limited to two hours of service.
Minimum of 25 guests.

The Early Riser 22

scrambled eggs, roasted breakfast potatoes, bacon and
sausage links

The Sunrise 24

scrambled eggs, French toast with whipped butter and maple
syrup, roasted breakfast potatoes, bacon and sausage links

The Kickstarter 24

sausage and cheddar egg bake, Belgian waffles with whipped
butter, maple syrup, berry compote, whipped cream
and roasted breakfast potatoes

AFTERNOON THEMED BREAKS

Limited to two hours of service and priced per person.
Minimum of 25 guests

Afternoon Snacker 10

kettle chips with spinach dip, tortilla chips and salsa
assorted sodas and bottled water

Cookie Monster 12

chocolate chunk, white chocolate macadamia and chocolate
fudge rocky road cookies, fudge brownies, ice cold milk,
assorted sodas, bottled water, coffee, decaffeinated coffee and
herbal teas

Ice Cream Social 14

assorted ice cream novelties and cookies, assorted sodas and
bottled water, coffee, decaffeinated coffee and herbal teas

BOXED MEALS

Please limit selection to two offerings plus a vegetarian offering.
Add bottled natural spring water for \$3 each. Add whole fruit for \$2.

Salads

Includes a garlic bread stick, freshly baked cookie, appropriate condiments and service ware.

- Chicken Caesar** 15
romaine, grilled chicken, croutons and shaved parmesan
cheese, finished with classic Caesar dressing
- Turkey Cobb** 15
mixed greens, romaine, turkey, bacon, hard boiled egg,
tomato, avocado and blue cheese, finished with ranch dressing
- Farmer's Market** 15
mixed greens, romaine, grilled chicken, roasted butternut
squash, apples, dried cranberries, blue cheese, candied
walnuts, finished with sherry vinaigrette

Wraps and Sandwiches

Includes a bag of chips, freshly baked cookie, appropriate condiments and service ware.

- Roast Turkey Wrap** 15
roast turkey, cheddar cheese, asparagus, shredded
lettuce and basil mayo in a spinach tortilla
- Chicken Bacon Ranch Wrap** 15
grilled chicken, bacon, pepper jack cheese, lettuce,
tomato and ranch dressing in a spinach tortilla
- Chicken Caprese Wrap** 15
grilled chicken, cherry tomatoes, mozzarella cheese and
spinach with pesto aioli and balsamic reduction
in a spinach tortilla
- Chicken Salad** 15
chicken salad, lettuce and tomato on a croissant
- Smoked Pit Ham** 15
smoked pit ham, cheddar cheese, red onion, tomato,
lettuce and dijonaise on marble rye
- California Turkey** 16
roast turkey, cucumber, tomato, lettuce and garlic mayo on a
ciabatta hoagie bun
- Italian Hoagie** 16
Italian ham, salami, mozzarella cheese, lettuce, tomatoes,
boursin cheese on a ciabatta hoagie bun
- Roast Beef** 16
roast beef, cheddar cheese, lettuce, tomato
and horseradish mayo on a ciabatta hoagie bun

PLATED LUNCHEON ENTREE SALADS

Includes a garlic bread stick, coffee, decaffeinated coffee, hot herbal teas,
iced tea and ice water. Add a cup of soup for \$4.

- Chicken Caesar** 18
romaine, grilled chicken, croutons and shaved parmesan
cheese, finished with classic Caesar dressing
- Turkey Cobb** 18
mixed greens, romaine, turkey, bacon, hard boiled egg,
tomato, avocado and blue cheese, finished with ranch dressing
- Farmer's Market** 18
mixed greens, romaine, grilled chicken, roasted butternut
squash, apples, dried cranberries, blue cheese and candied
walnuts, finished with sherry vinaigrette

PLATED LUNCHEON WRAPS AND SANDWICHES

Includes Chef's choice of pasta or potato salad, a fresh Kosher pickle,
coffee, decaffeinated coffee, hot herbal teas, iced tea and ice water.
Add one of our great salads to your luncheon for just \$4 per person

- Roast Turkey Wrap** 18
roast turkey, cheddar cheese, asparagus, shredded
lettuce and basil mayo in a spinach tortilla
- Chicken Bacon Ranch Wrap** 18
grilled chicken, bacon, pepper jack cheese, lettuce,
tomato and ranch dressing in a spinach tortilla
- Chicken Caprese Wrap** 18
grilled chicken, cherry tomatoes, mozzarella cheese and
spinach with pesto aioli and balsamic reduction
in a spinach tortilla
- Chicken Salad** 18
chicken salad, lettuce and tomato on a croissant
- Smoked Pit Ham** 18
smoked pit ham, cheddar cheese, red onion, tomato,
lettuce and dijonaise on marble rye
- California Turkey** 19
roast turkey, cucumber, tomato, lettuce and garlic mayo on a
ciabatta hoagie bun
- Italian Hoagie** 19
Italian ham, salami, mozzarella cheese, lettuce, tomatoes,
boursin cheese on a ciabatta hoagie bun
- Roast Beef** 19
roast beef, cheddar cheese, lettuce, tomato
and horseradish mayo on a ciabatta hoagie bun

PLATED LUNCHEON ENTREES

Includes choice of Caesar or mixed green salad, bread basket, Chef's selected accompaniments, coffee, decaffeinated coffee, hot herbal teas, iced tea and ice water. Gluten-free options available.

Pasta

 **Butternut Squash Ravioli**..... 20
squash stuffed ravioli topped with Tattersall Rye rosemary cream sauce

Classic Lasagna 20
classic three meat lasagna

Chicken Alfredo..... 20
grilled chicken, penne pasta, parmesan sauce

Italian Sausage Rigatoni 22
rigatoni tossed with red and green peppers in rich marinara sauce and topped with an Italian sausage link

Tomato Basil Chicken Penne..... 22
grilled chicken tossed with penne pasta and garlic cream sauce, topped with tomatoes, basil and parmesan cheese

Chicken, Pork and Beef

Chicken Parmesan 20
breaded chicken parmesan over marinara sauce and fettuccine with garlic parmesan sauce

Lemon Parsley Chicken 20
sautéed chicken with lemon parsley butter sauce

 **BBQ Chicken** 22
marinated grilled chicken with Tattersall Rye bbq sauce

Chicken Marsala..... 22
sautéed chicken with wild mushroom marsala sauce

Five Spice Chicken..... 22
grilled chicken with teriyaki glaze and pineapple relish

Roasted Pork Loin 22
herb crusted with dijon cream sauce

Meatloaf..... 22
tomato glazed meatloaf with mushroom gravy

Pot Roast 24
braised pot roast with burgundy jus

LUNCH BUFFET

Includes coffee, decaffeinated coffee, hot herbal teas, iced tea and ice water. Minimum of 25 guests. Limited to two hours of service.

Soup and Sandwich..... 22

choice of one soup: Wisconsin cheddar cheese soup, chicken wild rice, chicken noodle or clam chowder, kettle chips with spinach dip and pre-made sandwiches to include: chicken salad on croissant, turkey and Swiss cheese on ciabatta hoagie, smoked pit ham and cheddar cheese on marble rye

Build Your Own Taco Bar 22

tortilla chips with salsa, refried beans, Spanish rice and taco seasoned ground beef and shredded chicken, served with guacamole, sour cream, pico de gallo, lettuce, shredded cheddar cheese and warm corn and flour tortillas

Wrap It Up 22

kettle chips with spinach dip, pasta salad, roast turkey, chicken bacon ranch and Caesar wraps

Tattersall Deli 22

kettle chips with spinach dip, potato salad, chicken salad, sliced roast beef, ham and turkey served with Swiss, cheddar and pepper jack cheeses, mayo, mustard, lettuce, tomatoes, pickles and assorted breads

All-American Picnic 24

kettle chips with spinach dip, potato salad, third-pound burgers and beer brats served with Swiss and cheddar cheeses, onions, tomatoes, lettuce, pickles, sauerkraut, relish, ketchup, mustard, mayo, bakery fresh rolls and hot dog buns

 **BBQ Sandwiches**..... 24

kettle chips with spinach dip, coleslaw, Tattersall Rye glazed shaved beef and bbq pulled pork served with bakery fresh rolls

Three Meat and Vegetarian Lasagna.....24

garlic bread sticks, Caesar salad, caprese salad, three meat and vegetable lasagnas

Grilled Chicken and Carnita Fajitas.....26

tortilla chips with salsa, Spanish rice, grilled chicken strips and shredded carnitas, sautéed onions and peppers, shredded cheddar cheese, guacamole, sour cream and pico de gallo, served with warm flour tortillas

PLATED DINNERS

Includes bread basket, your choice of one starter salad, entrée selection(s), Chef's selected accompaniments, coffee, decaffeinated coffee, hot herbal teas and ice water. Gluten-free options available.

STARTER SALADS

Mixed Greens

cucumber, red onion and tomato
finished with white balsamic vinaigrette

Caesar

romaine, croutons and shaved parmesan cheese

Harvest

spring greens, candied walnuts, dried cranberries,
blue cheese, finished with sherry vinaigrette

Wedge

bacon, blue cheese, and tomato, finished with ranch dressing

Strawberry Spinach

spinach, sliced strawberries, goat cheese, finished with
raspberry vinaigrette

DINNER ENTREES

Poultry

Pesto Chicken 26
grilled chicken with pesto cream sauce

Lemon Caper Chicken 26
sautéed chicken with lemon caper butter sauce

Asiago Chicken 26
asiago crusted chicken with pommery cream sauce

Champagne Chicken 26
marinated grilled chicken with champagne cream sauce

Chicken Soubise 28
pan seared chicken topped with gruyère cheese and
classic soubise sauce

Chardonnay Chicken 30
grilled chicken, prosciutto ham, mushrooms, artichokes,
sun-dried tomatoes and chardonnay cream sauce

Fish

Salmon 32
grilled with dill cream sauce

Mahi Mahi 34
pan seared with mango chutney

Walleye 36
pan fried with lemon caper butter

Pork and Beef

Roasted Pork Loin 28
herb crusted with apple demi-glace

Twin Medallions of Beef 34
sirloin medallions of beef with port wine bordelaise

Short Rib 36
braised short rib with bordelaise

Prime Rib 40
12 oz. slow roasted with horseradish cream sauce and au jus

Filet Mignon 42
6 oz. center-cut with rosemary demi-glace

Dinner Duets

Medallion of Beef

4 oz. medallion of beef with port wine bordelaise
accompanied by one of the following selections

Champagne Chicken 32
Asiago Chicken 34
Mahi Mahi 36

Short Rib

4 oz. burgundy braised with bordelaise
accompanied by one of the following selections

Lemon Caper Chicken 34
Chicken Soubise 36
Salmon 38

Filet Mignon

4 oz. center-cut filet mignon with rosemary demi-glace
accompanied by one of the following selections

Chardonnay Chicken 42
Walleye 44
Crab Cake 46

DINNER BUFFET

Includes coffee, decaffeinated coffee, hot herbal teas and ice water.
Minimum of 25 guests. Limited to two hours of service.

Italian 28

garlic bread sticks, Caesar salad, caprese salad, chicken penne with garlic parmesan sauce, Italian sausage rigatoni with marinara and butternut squash ravioli with Tattersall Rye rosemary cream sauce

Herb Crusted Pork & Chicken Marsala 30

rolls with butter, mixed greens salad with white balsamic vinaigrette and ranch dressings, quinoa arugula salad, seasonal vegetables, creamy garlic parmesan mashed potatoes, herb crusted pork loin with roasted apple demi-glace and chicken with wild mushroom marsala sauce

Medallion of Beef & Asiago Chicken 36

rolls with butter, harvest salad with sherry vinaigrette, Italian vinegar pasta salad, seasonal vegetables, roasted rosemary baby red potatoes, medallion of beef with rosemary mushroom demi-glace, asiago crusted chicken with pommery cream sauce

Medallion of Beef & Salmon 38

rolls with butter, Caesar salad, quinoa salad, seasonal vegetables, garlic mashed potatoes, medallion of beef with rosemary mushroom demi-glace and salmon with dill cream

Short Rib & Chicken Soubise 38

rolls with butter, harvest salad with champagne vinaigrette, Cajun coleslaw, asparagus, roasted red potatoes, burgundy braised short rib with bordelaise sauce and chicken with soubise sauce

Short Rib & Chardonnay Chicken 40

rolls with butter, Caesar salad, beet and goat cheese salad, seasonal vegetables, creamy mashed potatoes, burgundy braised short rib with bordelaise sauce and grilled chicken with chardonnay cream sauce

Prime Rib, Salmon & Lemon Caper Chicken* 44

rolls with butter, mixed greens salad with white balsamic vinaigrette and ranch dressings, Caprese salad, seasonal vegetables, mashed potatoes, carved herb crusted prime rib with au jus and horseradish, salmon with dill cream sauce and chicken with lemon caper butter sauce

Tenderloin, Walleye & Champagne Chicken* 48

rolls with butter, Caesar salad, beet and goat cheese salad, roasted vegetables, roasted fingerling potatoes, carved tenderloin with béarnaise sauce, walleye with lemon caper butter sauce and chicken with champagne cream sauce

*Chef attended stations 150 per chef

VEGETARIAN ENTREES

Price equivalent to the lowest priced regular entrée served.

Orange Crema Balsamic Grilled Vegetables

marinated and grilled red, yellow & green bell peppers, asparagus, zucchini, yellow squash, red onion, roma tomatoes & portobello mushrooms served on a bed of wild rice blend, then drizzled with Tattersall Orange Crema balsamic reduction

Pasta Primavera

penne pasta with heirloom tomatoes, carrots, broccoli & wild mushrooms tossed in white wine cream sauce

Three Cheese Stuffed Shells

three cheese and italian herb stuffed shells with creamy alfredo & sauce with rich tomato sauce & seasonal vegetables

Butternut Squash Ravioli

squash stuffed ravioli topped with Tattersall Rye rosemary cream sauce & seasonal vegetables

Baked Acorn Squash

acorn squash stuffed with lentils, almonds, green onions, and dried cherries, served over saffron rice and topped with maple cream sauce

Mushroom Tart

wild mushroom and goat cheese tart finished with red wine gastrique, topped with mixed greens tossed in lemon oil

 menu items feature Tattersall spirits

DESSERT SELECTIONS

Individual Plated Desserts

<i>Crème Brûlée</i>	6
classic vanilla custard with a candied sugar top	
<i>Tiramisu</i>	6
layers of espresso and Kahlua soaked ladyfingers with creamy vanilla mascarpone, dusted with cocoa	
<i>Flourless Chocolate Cake</i>	7
raspberry coulis	
<i>Carrot Cake</i>	8
walnuts, cinnamon, caramel sauce and cream cheese frosting	
<i>Vanilla Cheesecake</i>	8
graham cracker crust, drizzled with raspberry, chocolate or caramel sauce	

Dessert Martinis

<i>Chocolate Torte and Berries</i>	8
chocolate torte topped with white chocolate mousse and fresh mixed berries	
<i>Strawberry Shortcake</i>	8
pound cake with fresh strawberries, topped with whipped cream and dark chocolate shavings	
<i>Lemon Blueberry Trifle</i>	8
lemon pound cake, fresh blueberries and whipped cream	

 menu items feature Tattersall spirits

COLD HORS D'OEUVRES

Priced per each. Minimum order of 25 pieces per selection.

Buffalo Chicken	2
herb crostini with blue cheese crumbles	
Tomato Basil Bruschetta	2
olive oil and balsamic reduction on crostini	
Pork Tenderloin Crostini	3
apple relish	
BLT Skewer	3
pork belly, romaine and cherry tomato	
Cherry Pepper	3
filled with garlic herb cream cheese	
Caprese Skewer	3
mozzarella, grape tomato, basil, balsamic reduction	
Mango Chutney Shrimp	4
Cajun aioli in wonton cup	
Peppered Beef Crostini	4
horseradish cream	
Bloody Mary Shrimp Shooter	4
celery, pickle and olive	
Tuna Poke	4
marinated Yellowfin tuna on a wonton crisp	
Smoked Trout	4
on pumpernickel toast	

HOT HORS D'OEUVRES

Priced per each. Minimum order of 25 pieces per selection.

 Mini Meatball Skewer	3
Tattersall Rye barbeque sauce	
Chicken Potstickers	3
plum sauce	
 Bourbon Beef Skewers	4
Tattersall Rye sauce	
Coconut Shrimp	4
sweet chili sauce	
 Candied Bacon Skewer	4
Tattersall Rye maple glaze	
Vegetable Spring Roll	4
sweet red chili sauce	
Mini Crab Cakes	4
chipotle aioli	
Baked Brie	5
raspberry in phyllo roll	
Chili Lime Chicken Satay Skewer	5
with onion, red and green peppers	
Almond Crusted Walleye Bites	5
lemon caper dill remoulade	
 Bacon Wrapped Date	5
Tattersall Rye maple glaze and mango chutney	
Mini Beef Wellington	6
béarnaise sauce	
 Bacon Wrapped Scallop	6
Tattersall Rye maple glaze	

 menu items feature Tattersall spirits

RECEPTION COLD DISPLAYS

Serves approximately 25 people. *Available late night.

Kettle Chips and Dips	100
spinach and French onion dip	
Fruit	100
seasonal fruit	
Crudité	100
vegetables with spinach dip	
Tortilla Chips and Dips	125
salsa, guacamole and beer cheese dip	
Cheese	125
international and local cheeses, served with assorted gourmet crackers and garnished with red & green grapes	
Grilled Vegetables	125
grilled asparagus, red onion, mushrooms, zucchini, peppers, yellow squash and mozzarella drizzled with balsamic reduction, served with toasted focaccia	
Petite Sandwiches	125
assorted petite sandwiches including: turkey and Swiss with cranberry mayo, chicken salad and ham and cheddar cheese with dijonaise served on slider buns	
Chicken, Tomato and Mozzarella	150
sliced grilled chicken layered between tomatoes and mozzarella, drizzled with balsamic reduction and basil pesto, served with toasted focaccia	
Signature Trout Dip*	175
pumpnickel crostini	
Tenderloin and Marinated Grilled Vegetables	250
sliced herb-crusted beef tenderloin with creamy horseradish sauce, marinated grilled vegetables and toasted focaccia	
Iced Jumbo Shrimp	300
75 jumbo shrimp, peeled, chilled and served with tabasco sauce, cocktail sauce and lemon wedges	

CRATE DISPLAYS

Serves approximately 25 people. *Available late night.

Salad on the Rocks	100
harvest salad with spring greens, candied walnuts, dried cranberries, tomatoes, blue cheese and sherry vinaigrette, Caesar salad with croutons and shaved parmesan, served in low ball rocks glasses	
Vegetable Crudité Shooters	125
carrots, celery, and pepper sticks with ranch, served in square shot glasses	
Wisconsin Farmstead Meat and Cheese	250
Ellsworth White Cheddar & Buffalo Curds, Widmar One year aged Cheddar, Pine River spicy beer spread, Roth buttermilk bleu cheese, Bellentani black pepper salami, Moninari Tuscan Salami, Zerto Prosciutto, Local Capicola, Tattersall inspired jams, toast points, artisanal crackers, dried fruits and Local BARE Honey.	

RECEPTION HOT DISPLAYS

Serves approximately 25 people. *Available late night.

Signature Meatballs* 150

Tattersall Rye bbq sauce

Flatbread Trio* 150

Roasted Garlic and Wild Mushroom: caramelized red onion, boursin cheese and mozzarella blend drizzled with balsamic glaze

Buffalo Chicken: buffalo sauce, blue cheese, chives & drizzled with ranch

Prosciutto Flatbread: prosciutto, arugula, pesto, mozzarella and boursin cheeses

Chicken Tenders* 175

breaded chicken strips with honey mustard and ranch dipping sauces

Jumbo Soft Pretzels* 175

served with beer cheese and Carolina mustard

Wing Sampler* 200

dry rubbed, buffalo and sweet chili wings with celery sticks, ranch and blue cheese dipping sauces

BBQ Sliders 200

pulled chicken and pulled pork with Tattersall Rye bbq sauce served on mini slider buns with pickles

Pasta Bar 200

diced grilled chicken in chardonnay sauce with cavatappi pasta, sautéed shrimp in Tattersall Vodka sauce with fettuccine and grilled vegetables in arrabbiata sauce with penne pasta, served with garlic bread sticks

Mini Crab Cakes and Hot Peppered Shrimp 225

mini crab cakes with chipotle aioli and Cajun dusted shrimp, tossed in sweet, tangy hot sauce

Steak Bites and Walleye Cakes 350

tender steak bites topped with Tattersall Rye glaze and fried onions served with horseradish cream and walleye cakes with chipotle aioli

Dairy State Display 350

soft pretzels with cheese sauce, brat bites with honey and whole grain mustard, cheese burger sliders, cheese curds with marina and ranch, mini Wisconsin bavarian cream puffs.

HOT DIPS

Serves approximately 25 people *Available Late Night

Spinach and Artichoke* 125

toasted focaccia

Buffalo Chicken* 125

tortilla chips and celery

PIZZA

16"pizza pie. Serves 8-10 guests. *Available Late Night.

Cheese* 30

three cheese blend and Italian seasonings

Sausage* 30

three cheese blend, Italian seasonings and sausage

Pepperoni* 30

three cheese blend, Italian seasonings and pepperoni

Supreme* 30

three cheese blend, Italian seasonings, pepperoni, sausage, mushrooms, peppers and onions

CARVERY STATIONS

**Chef attended carvery stations, 150 per Chef per 2 hour period.
One station recommended for every 50 to 75 guests. Each order serves approximately 25 people.*

Roasted Pork Loin*250

roasted apple dijon sauce and mini slider rolls

(one pork loin serves approximately 25 guests)

Roasted Turkey Breast*250

cranberry chutney, garlic aioli and mini slider rolls

(one turkey breast serves approximately 25 guests)

Peppercorn New York Strip*300

red wine demi, garlic aioli and mini slider rolls

(one half new york strip serves approximately 25 guests)

Herb Crusted Prime Rib*350

au jus, horseradish cream sauce and mini slider rolls

(one half prime rib serves approximately 25 guests)

Tenderloin*400

rosemary mushroom demi-glace, béarnaise sauce and

horseradish cream with mini slider rolls

(two tenderloins serve approximately 25 guests)

PERFORMANCE STATIONS

**Chef attended performance stations, 150 per Chef, per 2 hour period.
One station recommended for every 50 to 75 guests. Serves approximately 25 people. Served in martini glasses.*

Salad-tini*150

mixed greens tossed with almonds, dried cranberries and
raspberry vodka vinaigrette, crisp romaine tossed with bacon,
tomato, cheddar cheese and ranch dressing

Mash-tini*175

creamy mashed potatoes with sour cream,
cheddar cheese, blue cheese, bacon bits and scallions

Creamy Shells and Cheese*250

shell pasta baked in a creamy four cheese sauce with lobster,
diced ham, diced chicken, bacon bits, broccoli
and butter cracker crumbs


DESSERT DISPLAYS

Serves approximately 25 people. *Available late night.

Cookies*	100
assorted chocolate chunk, white chocolate macadamia nut and chocolate fudge rocky road cookies	
Chocolate Dipped Fresh Fruit*	150
strawberries and pineapple chunks dipped in milk chocolate	
Homemade Apple Crisp*	150
served warm with fresh whipped cream	
Crème Brûlée*	150
vanilla bean brûlees topped with a candied sugar crust	
Assorted Cakes and Pies*	150
seasonal selection of assorted cakes and pies	
Petite Cheesecakes*	200
assorted mini cheesecakes	
Build Your Own Sundae Bar*	200
vanilla bean ice cream with your choice of toppings to include: fudge sauce, caramel sauce, mixed berries, chopped nuts, maraschino cherries and whipped cream	

DESSERT CRATE DISPLAYS

Serves approximately 25 people. *Available late night.

Dessert Shooters	150
assorted shooters to include: lemon mousse with berries, salted caramel panna cotta and triple chocolate	
Sweet Cupcakes	150
assorted cupcakes to include: red velvet cupcakes with cream cheese frosting, chocolate cupcakes with chocolate mousse and strawberry, vanilla cupcakes with white chocolate mousse and chocolate cookie crumbles	
Savory Mini Cupcakes	150
assorted mini cupcakes to include: vanilla cupcakes with maple white chocolate mousse, and chocolate dipped bacon, vanilla cupcakes with white chocolate mousse and chocolate dipped potato chip, chocolate cupcakes with peanut butter chocolate mousse and white chocolate dipped pretzel	
 Cheesecake Martinis	200
assorted cheesecake martinis to include: key lime, Tattersall Whiskey caramel, apple and triple berry	
Trifle Martinis	200
assorted martinis: lemon curd with blueberry, strawberry shortcake and mixed berries; layered in a martini glass with vanilla pound cake and fresh whipped cream	



menu items feature Tattersall spirits

BAR MENUS

Bartenders will be provided for a fee of \$40 per hour, per bartender, with a minimum of (3) hours.

Signature Drinks

Customize your event with a unique, signature cocktail or martini specially crafted for your event. Please inquire with your Catering Sales Representative.

Host Bar

All beverages consumed are paid by the host. One bartender will be scheduled per every 50–75 guests. Listed beverage price is inclusive of tax. A 22% service charge is applicable to all hosted bars.

Cash Bar

All beverages consumed are paid in cash by the individual. One bartender will be scheduled per every 50–100 guests. Listed price includes tax.

Personalized Bottles

Personalized bottles of Tattersall spirits can be purchased to enhance your event. Pricing varies.

BAR PRODUCTS

Tap Craft Cocktails

Pear Collins.....	9
barreled gin, pear, lemon, soda	
Mule Variations.....	9
vodka, ginger, pineapple shrub, serrano	
Grapefruit Seltzer	9
vodka, grapefruit cordial, soda	
Brandy Old Fashioned Sweet	11
apple brandy, orange, sour cherry liqueur, angostura bitters, soda	

Specialty Cocktails

Bootlegger	8
vodka, lemon, lime, mint, soda	
Salty Dog.....	8
vodka, grapefruit, lemon, soda, salt	
Old Fashioned.....	9
Tattersall bottled Old Fashioned	
Manhattan.....	9
Tattersall bottled Manhattan	

Martinis

Vodka	10
Gin	10

Sparkling Cocktail

Grapefruit Seltzer	9
vodka, grapefruit juice, cardamom, lemongrass, mint, soda	

Tattersall Canned Cocktails

Blueberry Collins.....	8
Key Lime Gin & Tonic	8
Watermelon Bootlegger.....	8
Whiskey Peach Tea	8

Mixed Drinks

Tightline Vodka	7
Gin	7
Spiced Rum.....	7
Apple Brandy.....	7
Straight Rye	7
Wheated Bourbon	9

House Wines

Prices by Glass/Bottle

Tattersall House White Blend	9/36
Tattersall House Red Blend	9/36

Tap Beer

Rotates seasonally - confirm current selections with your Catering Sales Representative

Swinging Bridge Danks IPA.....	7
Surly Northern Common Bourbon Mash Ale.....	7
Michelob Golden Light	6

Canned Beer

Hamms American Lager.....	7
Leinenkugel's Honeyweiss	7
Lift Bridge Hop Dish.....	7
Heineken NA.....	6

Spirit Free

Spruce Tip Tonic	5
housemade tonic syrup, soda	
No-Jito	5
lemon, lime, simple syrup, soda, mint	
Soda.....	3
Coke, Diet Coke, Sprite, Seagrams Ginger Ale, Dasani Spring Water	
Juice	4
orange, cranberry, pineapple, grapefruit	

CONTACT

**For more information or to arrange a tour
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or email events@tattersalldistilling.com**

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