

# Lounge Party Menu



\$22 per person

- Minimum of 16 people
- Choose 4 items to be served continuously for up to 1.5 hours
- Add \$5 per person for each additional selection
- Plus 20% gratuity and 5.5% sales tax

**Farmhouse Ale Cheese Curds** award-winning Ellsworth cheese curds, dipped in Point Amber beer batter, flash-fried until golden brown, and served with cherry-mustard aioli\* and ranch

**Fun-Do** béchamel, Swiss, and white cheddar cheese served with toasted house-made pretzel foccacia

**Wood-Oven Local Vegetables** locally farmed seasonal vegetables served with smoky citrus butter and microgreens

**Crudite Platter** an array of seasonal fresh raw vegetables served with dipping sauce

**Dynamite Tots** Wisconsin tots, choose one of three: Parmesan garlic and herb, white truffle tots with truffle aioli\*, or sea salt and cracked black pepper with Door County cherry mustard

**Garlic Bread** herb-garlic pesto, SarVecchio Parmesan, and red sauce

**PJ's Bistro Salad** farmstead baby greens, cucumber, carrot, radish, and tomato with white-basil vinaigrette

**Roasted Vegetable Salad** hearty greens, wood-oven roasted vegetables, beet chips, feta cheese, with a white-basil vinaigrette

**Wood-Oven Pizzas** variety of 12" pizzas on a house-made crust, fired in the wood oven

- **House Sausage** handmade Italian sausage, red sauce, mozzarella, garlic oil, and grated Romano cheese
- **PJ's Pepperoni** mozzarella, pomodoro, and crisp pepperoni, finished with fresh herbs
- **Roasted Vegetable** wood-oven roasted local vegetables, garlic oil, mozzarella
- **Cheese Louise** mozzarella, Ellsworth cheese curds, fontina, Gruyère, caramelized shallot jam, and fresh herbs
- **Spin Dip** artichoke, spinach, white cheddar, and mozzarella cheese, with roasted garlic cream cheese spread
- **Truffle Mushroom** wood-oven roasted mushrooms, whipped ricotta, porcini cream sauce, and balsamic reduction
- **Green-Keeper** roasted broccoli, smoked chicken thighs, bacon lardons, fresh mozzarella, garlic oil, and fleur de sel

**Triple Chocolate Brownie** fudgy dark chocolate brownie, milk chocolate mousse, toasted white chocolate, salted caramel, whipped cream, and malt ice cream

**"Beeramisu"** layers of coffee-infused mascarpone cheese, lady fingers, stout beer, and milk chocolate

All items are available for a la carte purchase. Please contact a restaurant manager for ala carte pricing.

To customize a menu or for more information, please contact:

**Emily Schneider**

Assistant Restaurant Manager

emily.schneider@sentry.com

715-295-7432

## Deluxe Lounge Party Menu



**\$30 per person**

- Minimum of 16 people
- Choose 4 items to be served continuously for up to 1.5 hours
- Add \$7 per person for each additional selection
- Plus 20% gratuity and 5.5% sales tax
- You may also select items from our traditional Lounge Party Menu

**Flank Steak Crostini** marinated flank steak, caramelized onions, blue cheese, balsamic reduction

**Mac & Cheese Bar** choose 3 of the following toppings: jalapeños, onion strings, broccoli, mushrooms, bacon, or Italian sausage

**Slider Bar** choose either pulled pork or pulled chicken, served with coleslaw, house BBQ, bread and butter pickles, and brioche slider buns

**Chicken Veggie Wrap** spring mix, shaved chicken, roasted wood vegetables, white basil dressing, and feta cheese

**Flatbread** whipped goat cheese, applewood smoked bacon, pomegranate syrup, roasted butternut squash purée, and pepitas

**Meatballs** Drath Family Farms wagyu meatballs, served with celery root purée and doco cherry gastrique

**Stuffed Mushroom** house sausage, melted Swiss cheese, herb panko breadcrumbs

**Fried Burrata** bold cheese with red sauce

**Smoked Maple Pork Belly Bites**

**Veggie Phyllo Bites** crispy phyllo dough, roasted cherry tomato and zucchini, and fresh mozzarella cheese, with basil oil

**Brussels Sprouts** flash-fried with smoked maple syrup

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