



BRETT FAVRE'S STEAKHOUSE OF GREEN BAY

Facility Guide and Facts

Location: 1004 Brett Favre Pass (2 blocks East of Lambeau Field off of Holmgren Way).
Our address reflects Brett's high school number of 10 and his professional number of 04.
Located in the hub of major hotels, arenas, and event facilities, perfect for your convenience.

Décor: Upscale casual restaurant and bar with a southern flair for hospitality. Décor reflects Brett's southern heritage as evidenced in the architectural treatments such as curved arches and doors and earthen color tones. Traditional green and gold colors have been muted to tones like "Mississippi Moss."

ENJOY COMPLIMENTARY HIGH SPEED WIRELESS INTERNET THROUGHOUT THE FACILITY!

Room by Room

Lobby

- Elegant trophy cases displaying Favre and Green Bay Packer memorabilia welcome guests as they enter the Steakhouse

Bar

- Multiple flat-screen televisions to catch the latest action
- A large trophy case features Favre's MVP trophies
- A great view of Lambeau Field
- Large, full-service bar with ample seating
- A variety of premium spirits, elegant wines, unique martinis and signature drinks

Main Dining Room

- Be treated like an MVP guest with Brett's meat tray presentation
- Accommodates up to 120 guests with a hint of class
- Booth and table seating to suit your preferred dining experience
- Artist's recreation of Brett Favre magazine covers and numerous photos from Brett's personal collection

Hall of Fame Room

- Most unique room including original mural by Wisconsin artist Jim Hartell, featuring all Green Bay Packer players and coaches inducted into the National Football Hall of Fame.
- Trophy cases feature football historic Packer memorabilia
- Perfect setting for Rehearsal Dinners
- Accommodates up to 60 people for private functions

Trophy Room

- Designed as Brett's private dining room
- Displayed memorabilia from Brett Favre's personal collection
- Separate stereo, television, DVD and VCR accommodations
- Accommodates up to 24 guests

MVP Banquet Hall

- Total capacity for 320 guests with full use of all three MVP rooms
- Banquet hall can be divided with retractable walls into three separate rooms seating 50, 96, and 110. Combinations of rooms are also available for additional versatility for guest size.
- Original portraits featuring Favre during his MVP years by artist John Koester.
- Retractable theatre screens for projecting your business presentations professionally or for private television use.
- Built-in computer ports, LCD projector and microphone capability to suit your presentation needs.
- Full bar built into MVP I room with retractable wall to cover when not in use.
- Separate entrance with ample receiving area to welcome your guests.
- Extended hours for banquet and meeting area are available to meet the needs of your event.
- Customized banquet menu options to suit your taste and budget.
- Tasteful décor

Gift Shop

- Immediately adjacent to the lobby
- Features autographed items, Green Bay Packer books, Steakhouse apparel
- Gift certificates in \$25 and \$50 increments
- Open during dining room hours

Hours of Operation

Dining Room

- Monday through Saturday: Full menu served from 4:00 pm - 10:00 pm
- Sunday: Full menu served from 3:00 pm - 9:00 pm

Bar

- Open at 3:30 pm daily, with service until one hour after the dining room closes
- Full menu available throughout the day and evening
- **Extended Hours for Meetings & Banquets and on Game Weekends**

Reservations

- Accepted for dinner, except Packer home game weekends. Call 499-MVP4 (6874)
- Groups of 15 or more should **contact Kristen Rietz** in our Sales Department at ext. 21

Methods of Payment

- American Express, Visa, MasterCard and Discover
- Travelers checks, debit cards and cash
- Sorry, no personal checks accepted
- Direct billing available for corporate clients
- Prevailing tax and 18% gratuity is added to all banquet functions

Plated Dinner Entrees

All of our plated dinners are accompanied by your choice of salad, suggested potato, chef's choice of vegetable and warm dinner rolls.

Unlimited non-alcoholic beverage package available for \$2.95 per person

Complimentary salad selection: Spring Green or Garden Salad

Upgrade salad (.75) to: Wisconsin Salad, Walnut Anjou, Spinach, or Caesar

Ask about our dessert options for only \$3 per person!

*PLEASE LIMIT OPTIONS TO NO MORE THAN 3 ENTREES + 1 VEGETARIAN SELECTION.

Plated Beef Selections

(Served at medium temperature)

8 oz. Filet Mignon

Served with garlic mashed potatoes
\$28

14 oz. New York Strip

Served with a baked potato
\$28

12oz. Prime Rib Au Jus

Served with a baked potato
\$22

10 oz. Roast Sirloin

Rubbed with peppercorn &
garnished with mushrooms.
Served with garlic mashed potatoes
\$19

Bacon Wrapped

8 oz. Filet Mignon

Served with garlic mashed potatoes
\$30

Italian Crusted

14 oz NY Strip

Topped with a toasted crust of basil,
garlic, oregano and parmesan
Served with garlic mashed potatoes
\$30

Peppercorn Tenderloin

Medallions of peppercorn-encrusted
tenderloin garnished with a mushroom-
port reduction.
Served with a baked potato
\$23

Roast Tenderloin

Dijon horseradish-marinated tenderloin
garnished with au jus.
Served with garlic mashed potatoes
\$23

Filet Oscar

8 oz. Filet Mignon topped with asparagus
and crab meat.
Finished with a Hollandaise sauce. Served
with a baked potato
\$30

Plated Pork Selections

(Served at medium temperature)

Roasted Pork Tenderloin

Pork tenderloin roasted with apples, cinnamon
and brown sugar.
Served with garlic mashed potatoes
\$19

14 oz. Stuffed Pork Chop

Honey-glazed chop stuffed with granny smith
apples, pistachios and gorgonzola cheese.
Served with a baked potato
\$28

Caribbean Jerked Pork Tenderloin

Pork tenderloin rubbed with spicy jerk seasoning
and topped with a mango chili salsa.
Served with a baked potato
\$19

Boursin Stuffed Pork Chop

A 14 oz chop marinated and stuffed with boursin
cheese, mushrooms, spinach and roasted red
peppers. Wrapped in bacon and finished with a
marsala wine and mushroom sauce.
Served with a baked potato
\$19

All prices subject to prevailing sales tax & 18% service charge. Prices subject to change without notice.

Plated Poultry Selections

Chicken Cordon Bleu en Croute

Chicken breast stuffed with ham and Swiss cheese. Wrapped in a puff pastry and finished with a guerre cheese sauce.

Served over rice pilaf
\$17

Chicken Florentine

Marinated chicken breast pan seared and topped with a garlic cream sauce.

Served over wilted spinach
Accompanied by rice pilaf.

\$17

Chicken Oscar

Marinated chicken breast grilled and topped with fresh asparagus and crab meat. Finished with hollandaise.

Served with rice pilaf

\$18

Lemon Chicken

½ Roasted chicken topped with lemons, peas, and sautéed peppers.

Served with garlic mashed potatoes

\$17

Chicken Marsala

Herb-marinated chicken breast topped with Marsala wine & mushroom sauce.

Served with garlic mashed potatoes

\$16

Plated Seafood Selections

Shrimp Scampi

Jumbo gulf shrimp roasted with garlic, green onions, tomatoes and herb butter.

Served over rice pilaf

\$20

Grilled Salmon

Norwegian salmon topped with your choice of butter. Please select lemon pepper or chardonnay butter for your group.

Served with garlic mashed potatoes.

\$24

Blackened Salmon

Norwegian salmon, pan seared and topped with a chili cucumber sauce.

Served with rice pilaf

\$25

Lobster Tail

9 oz. roasted lobster tail served with drawn butter.

Served with garlic mashed potatoes

\$31

Herb-Encrusted Cod

Atlantic cod topped with herbs and breadcrumbs.

Served with rice pilaf

\$18

Tilapia

Twin chili-spiced filets topped with garlic aioli.

Served with rice pilaf.

\$18

Double Lobster

Two 6 oz. lobster tails accompanied by drawn butter.

Served with garlic mashed potatoes

\$40

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Plated Pasta Selections

All plated pastas are accompanied by your choice of salad and warm dinner rolls.

Unlimited non-alcoholic beverage package available for \$2.95 per person

Complimentary salad selection: Spring Green or Garden Salad

Upgrade salad (.75) to: Wisconsin Salad, Walnut Anjou, Spinach, or Caesar

Ask about our dessert options for only \$3 per person!

Pistachio Chicken Pasta

Pistachio-crust chicken breast and wilted spinach tossed with penne pasta in a pistachio cream sauce.
\$18

Blackened Chicken Pasta

Blackened chicken breast served over penne pasta in a sun-dried tomato cream sauce
\$18

Grilled Chicken Primavera

Fresh vegetables, grilled chicken and penne pasta.
Your choice of marinara or garlic cream sauce.
\$18

Chicken Parmesan

Herb-crust chicken breast topped with three cheeses and served over spaghetti with marinara sauce.
\$18

Garlic Chicken Pasta

Herb-crust chicken, pan seared and tossed with zucchini, yellow squash & arugula and tossed with penne pasta in a garlic cream sauce.
\$17

Grilled Vegetable Pasta

Fire-roasted tomatoes, roasted artichokes and kalamata olives tossed with penne pasta and parmesan.
\$15

Bayou Pasta

Jumbo gulf shrimp, crawfish tail meat, and andouille sausage simmered in Cajun cream sauce and tossed with penne pasta.
\$22

Jambalaya

Shrimp, chicken, ham & andouille sausage simmered in a spicy Creole sauce with rice.
\$17

Combination Plates.

These meals give you the best of both worlds. We can also design
A combination plates to suite your tastes. (Steaks served at medium temperature)

6 oz Filet Mignon & Chicken Marsala

Served with garlic mashed potatoes.
\$30

6 oz Filet Mignon & Salmon

Served with a baked potato.
\$32

6 oz Filet Mignon & Chicken Oscar

Served with rice pilaf.
\$33

Roast Sirloin & Chicken Marsala

Served with garlic mashed potatoes.
\$24

Roast Sirloin & Salmon

Served with garlic mashed potatoes.
\$27

Add a 6 oz. Lobster Tail to any Entrée \$16

Add Sautéed or Blackened Shrimp to any Entrée \$9

Add a 9 oz. Lobster Tail to any Entrée \$24

Blacken any Steak \$2

Add Gorgonzola Cheese to any Steak \$2

All prices subject to prevailing sales tax & 18% service charge. Prices subject to change without notice.

*** Please have all menu items cleared by Sales Office prior to informing guests of choices selected**

Dinner Buffets or Family Style Service

Minimum of 30 guests required

2 Entrees \$16 3 Entrée \$19 4 Entrée \$21

Please add an additional \$2.00 for Family Style

Service includes Warm bread with butter

(Steaks served at a medium temperature)

Ask about our dessert options for only \$2.95 per person

Entrée Selections

Choose 1 from this column:

Roast Sirloin with Sautéed Mushrooms
Tenderloin Tips w/ Rice
Pork Tenderloin (w/Apples, Cinnamon & Brown Sugar)
Caribbean Jerk Pork Tenderloin
Salmon with Lemon Pepper Butter
Blackened Salmon
Herb Crusted Cod
Chili Spiced Tilapia w/ Garlic Aioli

Choose 1 or more from this column:

Blackened Chicken Pasta
Grilled Chicken Pesto
Garlic Chicken Pasta
Chicken Marsala
Chicken Florentine
Lemon Chicken
Chicken Oscar
Jambalaya
Grilled Vegetable Pasta
Chicken Parmesan
Pork Chops w/ Bourbon Maple Glaze

Sides (Choice of 1)

Garlic Mashed Potatoes
Rice Pilaf
Seasonal Vegetable

Wild Rice Blend
Baked and Sweet Potato Bar
Oven Roasted Potatoes

Salads (Choice of 2)

House Salad
Spring Green
Pasta Salad
Cole Slaw
Tortellini Salad
Dijon Potato Salad

(Add .75 per person)
Baby Spinach
Wisconsin Salad
Caesar Salad
Walnut Anjou

Impress your Guests with a Chef-Carved Selection

Roast Prime Rib of Beef Au Jus (add \$6.00)

Dijon-Horseradish Tenderloin of Beef (add \$7.00)

Peppercorn Encrusted Roast Tenderloin of Beef (add \$7.00)

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Hors D'oeuvres (served in 25 piece orders)

Served Cold

Shrimp Cocktail	\$50.00
Jumbo gulf shrimp with horseradish cocktail sauce	
Bruschetta	\$37.50
French bread, basil pesto, balsamic marinated tomato & onion	
Crabmeat Remoulade	\$43.75
Blue crab and remoulade sauce on sourdough	
Stuffed Cherry Tomatoes	\$20.00
With basil cream cheese	
Shrimp Remoulade	\$50.00
Southern-style shrimp cocktail	
Cucumber Dill Rounds	\$25.00
Fresh cucumber & dill cream cheese on rye	
Snow Crab Claws	\$45.00
With horseradish cocktail sauce	
Prosciutto Wrapped Asparagus	\$37.50
Sirloin Horseradish Rounds	\$43.75
Creamy horseradish on French bread	
Sandwich Roll-ups	\$31.95
Sliced assorted deli wraps	
Canapés (Select 1 kind per 25 piece order)	\$45.00

-Prosciutto wrapped shrimp, sun-dried tomato cream cheese on French bread

-Blue crabmeat, cucumber, & dill cream cheese on rye

-Sirloin horseradish cream on sourdough bread

-Salmon, lemon cream cheese, & capers on rye

DISPLAYS Serve 25 people

Crisp Vegetables & Dip	\$45.00
Whole Fruit Basket	\$50.00
Cheese & Sausage w/ Crackers	\$62.50
Smoked Salmon Tray	\$80.00
Anti-Pasto Tray	\$75.00
Italian meats, cheeses, & marinated vegetables	
Seasonal Fresh Fruit Tray	\$50.00
Seafood Display	\$175.00
Features Crab Claws, Smoked Salmon, Shrimp Cocktail and Shrimp Remoulade, Oysters Rockefeller	

Add 9 oz Lobster Tail \$24.00
per tail

Baked Brie Wheel \$125.00
brown sugar & almonds, with mandarin chutney

Served Hot

Crab Cakes	\$37.50
Blue crab & vegetable cakes, remoulade sauce	
Coconut Shrimp	\$55.00
Battered in coconut and fried	
Oysters Rockefeller	\$50.00
Bacon, spinach, & Romano cheese	
Crab Stuffed Crimini Mushrooms	\$37.50
Lump crab & vegetables	
BBQ Ribs	\$45.00
Baby-backs glazed in a southern barbecue sauce	
Tequila Lime Shrimp	\$50.00
Gulf shrimp, aged tequila, and fresh limes	
BBQ Shrimp	\$50.00
Grilled jumbo shrimp glazed with bbq sauce	
Bacon Wrapped BBQ Shrimp	\$57.50
Even better with bacon	
Brie Baked in Puff Pastry	\$45.00
Toasted almonds & brandied pears	
Mini Quiche Lorraine	\$35.00
Bacon, Romano, spinach, and egg	
Bacon Wrapped Water Chestnuts	\$45.00
With teriyaki or bbq	
Cocktail Meatballs	\$30.00
Swedish-style in mushroom gravy	
Crab Dip	\$75.00
Served with vegetables, assorted breads & crackers	
Spinach Artichoke Dip	\$65.00
With foccacia, pita, & French breads	
Spanokopeta	\$35.00
Spinach and feta in phyllo	
Bacon Wrapped Scallops	\$50.00
With an orange butter	
Chinese Pot stickers	\$35.00
Stuffed with pork and vegetables	
Chicken Wings	\$35.00
Lightly breaded and fried, hot or mild	
Teriyaki Steak Kabobs	\$50.00
Steak and vegetables glazed with teriyaki	

Additional options may be available. Ask our sales staff regarding your ideas.
All prices subject to prevailing sales tax & 18% service charge. Prices subject to change without notice.

Luncheon Sandwiches

Please limit options to no more than 3 choices

Desserts available only \$3 per person

Chicken Caesar Wrap

Herb-marinated chicken breast and crisp romaine in our classic cease dressing. Wrapped in an herb tortilla with parmesan and Romano cheese.

Served with chips

\$10

Country Fried Chicken

Boneless chicken breast deep fried in a crispy coating. Served on a Kaiser roll with lettuce, tomato & mayo.

Served with fries

\$10

Smoked Turkey Club

Smoked turkey, Swiss cheese, smoked bacon, lettuce & tomato with pesto aioli on sourdough bread.

Served with chips

\$10

Pork Tenderloin

Pork tenderloin braised with Brett's Voodoo Brew, piled with haystack onions, Swiss cheese, roasted red pepper & garlic aioli on a toasted French roll.

Served with fries.

\$12

Chicken Sandwich

Twin marinated grilled chicken breasts, prosciutto ham, roma tomatoes, with fresh basil & olive oil on rosemary foccacia.

Served with fries

\$10

Steak Sandwich

Peppercorn-encrusted roast sirloin, Swiss cheese and honey Dijon dressing on a toasted French roll

Served with fries

\$12

Buffalo Chicken Wrap

Breaded chicken tenderloins tossed in buffalo hot sauce and wrapped in an herb tortilla with gorgonzola cheese, lettuce, tomato and mayo.

Served with fries

\$10

Shaved Prime Rib Sandwich

Prime rib of beef and provolone cheese piled on a toasted hoagie roll.

Served with fries

\$11

Clubhouse Wrap

Smoked turkey and honey ham wrapped with Swiss cheese, tomato, lettuce and mayo in an herb tortilla.

Served with chips

\$10

Battered Cod Sandwich

Delicate cod dipped in beer batter. Served on a toasted Kaiser roll with lettuce, tomato and tartar sauce.

Served with fries

\$10

Blackened Tilapia Sandwich

Pan-seared tilapia on whole-grain toast with lettuce, red onion and garlic aioli.

Served with fresh fruit

\$10

DELI BOARD BUFFET \$11

Minimum of 25 guests required

"Build Your Own Sandwich" with shaved smoked turkey, honey ham and Angus roast beef along with a selection of sliced Wisconsin cheeses, fresh bakery Breads and condiments. We Include a crisp garden salad, pasta salad, cole slaw, potato salad and assorted chips and dips.

Add Hot Soup for \$1.50 per person

All prices subject to prevailing sales tax & 18% service charge. Prices subject to change without notice.

Plated Luncheon Entrées

All of our plated lunches are accompanied by your choice of salad, suggested potato and warm dinner rolls.

Unlimited non-alcoholic beverage package available for \$2.95 per person

Complimentary salad selection: Spring Green or Garden Salad

Upgrade salad (.75) to: Wisconsin Salad, Walnut Anjou, Spinach, or Caesar

Ask about our dessert options for only \$3 per person!

*PLEASE LIMIT OPTIONS TO NO MORE THAN 3 ENTREES + 1 VEGETARIAN SELECTION.

6 oz. Filet Mignon

Served with garlic mashed potatoes

\$20

8 oz. Filet Mignon

Served with garlic mashed potatoes

\$27

10 oz. Roast Sirloin

Peppercorn encrusted and garnished with mushrooms.

Served with garlic mashed potatoes

\$17

8 oz Roast Tenderloin

Dijon and horseradish marinated.

Served with garlic mashed potatoes

\$20

10 oz. Prime Rib

Served with garlic mashed potatoes

\$18

Peppercorn Tenderloin

8 oz peppercorn-encrusted roast tenderloin.

Served with garlic mashed potatoes

\$20

Roasted Lemon Chicken

Four pieces of juicy roasted chicken garnished with sautéed peppers, peas and lemon.

Served with garlic mashed potatoes

\$14

Chicken Aioli

Boneless marinated chicken breast with a roasted red pepper aioli.

Served with rice pilaf

\$14

Tilapia

Broiled chili-spiced tilapia topped with garlic Aioli.

Served with rice pilaf

\$15

Herb Crusted Cod

Atlantic cod topped with herbs and breadcrumbs.

Served with rice pilaf

\$15

Grilled Salmon

Topped with your choice of butter. Please select chardonnay or lemon pepper butter for your group.

Served with rice pilaf

\$16

Blackened Salmon

Pan seared and served with a chili-cucumber sauce.

Served with rice pilaf

\$18

Pork Tenderloin

Roasted with apples, cinnamon & brown sugar.

Served with garlic mashed potatoes

\$16

Caribbean Pork Tenderloin

Seasoned with Caribbean Jerk Spices and Topped With a Mango Chili Salsa. Served with Garlic Mashed

\$16

Jambalaya

Shrimp, chicken, andouille sausage and ham simmered with rice in a spicy Creole sauce.

\$14

Chicken Parmesan

Pan-seared boneless chicken breast served over spaghetti with marinara sauce. Finished with provolone and parmesan cheese.

\$13

Chicken Cordon Bleu en CROUTE

Boneless chicken breast stuffed with ham and Swiss cheese and wrapped in puff pastry. Finished with guerre cheese sauce.
Served over rice pilaf
\$15

Blackened Chicken Pasta

Blackened chicken breast tossed with penne pasta and sun-dried tomato cream.
\$13

Garlic Chicken Pasta

Boneless chicken breast, zucchini, yellow squash, and arugula tossed with penne pasta in garlic cream sauce
\$13

Grilled Vegetable Pasta

Fire-roasted tomatoes, artichoke hearts and kalamata olives tossed with penne pasta and topped with parmesan cheese.
\$11

Tenderloin Tips

Tenderloin tips in a burgundy wine and mushroom sauce.
Served over rice pilaf
\$13

Pistachio Chicken Pasta

Pistachio-encrusted chicken, pan-seared and tossed with wilted spinach and penne in a pistachio cream sauce.
\$13

*** Substitute Shrimp instead of Chicken on any pasta selection for \$5.00**

Luncheon Salads

Steakhouse Salad

Peppercorn-encrusted roast sirloin, cherry tomatoes, haystack onions, gorgonzola cheese and mixed greens drizzled with balsamic vinaigrette
\$13

Wisconsin Chicken Salad

Boneless Breast of Marinated Chicken, Granny Smith Apples, Sharp Cheddar Cheese, Roasted Walnuts and Mixed Greens.
Served with Honey-Dijon Dressing.
\$10

Chicken Caesar Salad

Boneless chicken breast marinated and grilled.
Served over our classic Caesar salad.
\$10

Chicken Chopped Salad

Crisp greens tossed with chunks of grilled chicken breast, blue cheese, prosciutto ham, ripe olives, cucumber, sweet red onion, and roma tomatoes.
Served with our creamy red wine vinaigrette
\$10

All prices subject to prevailing sales tax & 18% service charge. Prices subject to change without notice.

Bar and Beverage Arrangements

Arrangements can be made for packages, cash, or host bars. Upon request, we are happy to provide a private bar in your room. There is a minimum expenditure of \$200, or a \$75.00 bartender fee will be assessed.

Soft Drinks (Fountain or Cans) (Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer, Mountain Dew)	\$2.25	Bottles of Wine	\$20.00 and up
Coffee, Hot Tea, Iced Tea	\$2.00	Bottles of Champagne	\$18.00 and up
Non-Alcoholic Beverage Package	\$2.95	Kegs of Beer (1/2 barrel)	\$195.00 and up
		Mixed Drinks	\$4.25 and up
		Bottle Beer	\$3.75 and up

Open Bar (4 hour package) minimum of 50 guests **\$18.00 per person**

We are pleased to offer a selection of house liquors, wines, and draft beer for your guests to enjoy. The hours may be split to meet the needs of your event. We can also customize your bar with a selection of premium liquors at an additional fee. Please consult our sales staff for pricing.

Beer, Wine, and Soda (4 hour package) minimum of 50 guests **\$10.00 per person**

Enjoy draft beer, our selection of 4 house wines, and soda's for you and your guests. Like the regular open bar package, this option may also be split in times to your discretion. This option may also be customized with specific requests at an additional fee.

Host Bar

You may choose to host cocktails for your guests and stock the bar with drinks of your liking, if preferred. This service is based on the actual amounts consumed by your guests.

Cash Bar

This option allows the guest to pay for his or her own cocktails upon consumption. It is quite common to offer cocktails on a "Cash Bar" basis, and host tap beer, wine and soda (or a combination thereof) for your guests.

Meeting Accommodations

Soft Drinks (canned or fountain)	\$2.25 each	Jumbo Cookies	\$18.00 dozen
Brownies	\$18.00 dozen	Vegetables and Dip	\$2.00 /person
Fresh Sliced Fruit	\$2.00/ person	Freshly Popped Popcorn	.75/person
Fruit Juice	\$2.00 / person	Assorted Chips & Dip	\$2.25/person
Granola Bars	\$1.00 each	Coffee Service	\$2.00/person
Assorted Candy Bars	\$1.50 each	Bottled Water	\$2.25 each
		Asst. Cheese & Cracker tray	\$2.25 /person

If there is a special snack your group requires, please ask. We are happy to meet your needs.

Meeting Room Equipment

Brett Favre's Steakhouse Features High Speed wireless internet access throughout the building!
All equipment must be contracted through Brett Favre's Steakhouse.

Overhead Projector	\$25.00	Dedicated Phone line (local only)	\$15.00
Slide Projector	\$25.00	Large Screen TV/DVD player	\$25.00
Microphone	\$10.00	LCD Projector	\$75.00
Lavaliere Microphone	\$75.00	Flipchart	\$25.00
Cordless Microphone	\$30.00	Mixer	\$20.00
Easel	No Charge	Portable Screen	\$10.00
Podium	No Charge	Slide Advancer	\$10.00

If you are shipping supplies to our facility, please let us know to anticipate their arrival.
We ask that all meeting supplies be removed from the building at the end of your function.

All prices subject to prevailing sales tax & 18% service charge. Prices subject to change without notice.

Breakfast Buffets

Please limit selection to one option

Continental \$7.00

Flaky croissants, muffins, bagels & cream cheese, cinnamon rolls, butter and jelly,
Assorted fruit juices, yogurt, & assorted cold cereals with milk
(Minimum 20 guests)

Add Fresh Fruit for an additional \$1.00

Breakfast of Champions \$13.00

Croissants, muffins, cinnamon rolls, bagels with cream cheese, jams & butter. Fresh sliced fruit,
Yogurt, cranberry & orange juice, assorted cold cereals & milk, southern potatoes.
Your choice of (3) of the following:
Scrambled eggs, waffles, bacon, sausage links, biscuits & sausage gravy, French toast
(Minimum 30 guests)

Add-on Services

(Minimum 50 guests)

Chef Prepared Omelet Station \$3.00

Made to order omelets with selections of bacon, ham,
green pepper, tomatoes, mushrooms,
onions, shredded Swiss and cheddar cheeses

Carving Station

Roasted Prime Rib Au Jus \$6.00
Roasted Tenderloin of Beef \$7.00
Baked Honey Ham \$3.00

Plated Breakfast Service

Minimum of 30 guests required

Healthy Start \$7.00

Fresh seasonal fruit, yogurt and
bakery muffin

Steak & Eggs \$11.00

Peppercorn roast sirloin, scrambled eggs, southern potatoes and
bakery muffin

Traditional Breakfast \$11.00

Scrambled eggs, choice of bacon or sausage, southern potatoes

Southern Breakfast \$8.00

Buttermilk biscuits with sausage gravy.
Served with scrambled eggs and southern potatoes

Cinnamon French Toast \$8.00

Thick slices of cinnamon French toast served with syrup, scrambled eggs and southern potatoes.

All prices subject to prevailing sales tax & 18% service charge. Prices subject to change without notice.

