

WILBERT SQUARE

(605) 651-5836 | events@wilbertsevents.com
Wilbert Square Event Center | 931 25th Ave | Brookings SD 57006

RECEPTION HORS D' OEUVRES

*DENOTES BUTLERED STYLE SERVICE AVAILABLE

SIGNATURE DISPLAYS

priced per display-serves 50 guests

Wilbert's Meat and Cheese Display \$250
imported and domestic meats and cheeses, olives, nuts, fruits, bread, crackers

Old Fashioned Relish Tray \$150
olives, pickled vegetables and meats, cheeseball, crackers

Poached Salmon with Boursin and Truffle \$175
scottish salmon, garlic and herb cheese, truffle, egg, onion, capers, crackers

Lamb Carpaccio with Grissini \$180
lamb tenderloin, olive oil, parmesan, cracked pepper

Roasted Vegetable Tray \$125
fresh seasonal vegetables, garlic and red pepper aioli

Shrimp Cocktail \$325
large shrimp, cocktail sauce, lemon, horseradish, hot sauces, crackers

Oysters on the Shell \$350
hot sauces, horseradish, crackers

South Dakota Chislic \$200
Kaylor Locker mutton, sweet peppers, garlic salt, crackers

Fromage en Croute \$150
chefs choice of soft cheeses, puff pastry, marmalade

Boursin Stuffed Tomatoes \$90
local produced boursin, cherry tomatoes, chives

Wedge Salad on Toast \$110
iceberg, bacon, bleu cheese, tomato, onion, balsamic, buttered toast

RECEPTION HORS D' OEUVRES

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COLD APPETIZERS

priced per 50 guests

Traditional Meat and Cheese Platter \$150
cheddar, swiss, pepperjack, colby cheeses. black forest ham and smoked turkey. crackers

Hummus \$90
roasted vegetables, crackers, tortilla chips

*** Beef Tenderloin on Toast* \$150**
Hereford Beef, asparagus, horseradish, onion

*** Crostini Trio* \$110**
olive tapenade, smoked salmon, bruschetta, crouton

*** Mini BLT's* \$90**
applewood bacon, bib lettuce, vine ripe tomatoes, mayo, wheat toast

Chips and Dips \$80
tortilla chips, salsa, serrano queso, guacamole
potato chips, bacon-onion dip, pretzels

Duck Nigiri \$175
sweet duck breast, sumeshi

Fresh Cut Fruits \$110
fresh seasonal fruits

Traditional Vegetable Tray \$90
seasonal farmers market vegetables, ranch dip

HOT APPETIZERS

priced per 50 guests

*** Pesto Chicken Skewers* \$100**
almond-basil pesto, sun dried tomatoes

Garlic and Herb Steak Tips \$175
sirloin, barbeque sauce, horseradish, fried onions

French Onion Meatballs \$100
cognac, red wine, sweet onions

*** Walleye Bites* \$175**
canadian walleye, blackened, local honey

*** Bacon Wrapped Scallops* \$175**
atlantic scallops, smoked bacon, chipotle molasses

*** Havarti Shrimp* \$125**
crostini, garlic, herbs, horseradish havarti

*** Salmon Wellington* \$140**
scottish salmon, mushroom duxelle, pastry

Spinach Artichoke Dip \$110
cream cheese, roasted garlic, tortilla chips, crackers

*** Italian Sausage en Croute* \$90**
sweet italian sausage, pastry, mustard

*** Crab Cakes with Roasted Red Peppers* \$150**
lump crab, old bay, herbs

*** Coq au Vin Bites \$175**
chicken breast, bacon, mushrooms, onions, red wine, herbs

*** Potato Pancakes* \$110**
potatoes, onions, bacon, sour cream

THEMED EVENING BUFFETS

25 GUEST MINIMUM

STEAK AND POTATO \$28.00

new york strip, garden salad, house steak sauce,
yukon mashed potatoes, asparagus
bread and butter service

CHEF CARVED PRIME RIB \$32.00

garden salad, baked potato station, wilbert's green beans
horseradish cream, au jus
bread and butter service

ITALIAN \$25.00

garlic parmesan romaine salad, meat marinara pasta
chicken alfredo, shrimp primavera with white wine sauce
cheese bread

AMERICAN BARBEQUE \$24.00

potato salad, 3-pepper slaw, pork loin, bbq chicken
bacon baked beans, corn on the cob, roasted red potatoes
cornbread

BUILD YOUR OWN BUFFET

25 GUEST MINIMUM

includes bread and butter service

EMERALD BUFFET \$20.00

choose one salad, one entree, two sides

RUBY BUFFET \$24.00

choose one salad, two entrees, two sides

WILBERT'S DIAMOND BUFFET \$45.00

choose two salads, three sides, two entrees

* signature entrees and signature sides included*

SALAD SELECTIONS

garden greens salad, three pepper coleslaw, spinach caesar salad
garlic parmesan romaine salad, fresh cut fruit, caprese salad, or pasta salad

SIDE OPTIONS

roasted garlic asiago mashed potatoes, buttered mashed potatoes
minnesota wild rice, roasted red potatoes, asparagus, wilbert's green beans
sweet carrots, steamed or roasted vegetables

ENTREE SELECTIONS

chicken chardonnay, amaretto chicken, caprese chicken
pork loin with mushroom cream, meat marinara pasta
chicken alfredo, smothered sirloin with peppers and onions
roast beef, lemon and pepper walleye

SIGNATURE SELECTIONS AND ADDITIONS

ENTREES

Potato Crusted Salmon \$12/6
horseradish, bleu cheese, spinach, citrus butter

Shrimp Scampi \$8/4
butter, garlic, herbs

New York Strip \$10/5
gorgonzola, house steak sauce

Canadian Walleye \$10/5
citrus butter, sun dried tomatoes

Braised Chicken in Red Wine \$10/5
bacon, mushrooms, onions, herbs

Steak Tips \$8/4
sirloin, bbq, horseradish, fried onions

AFTER DINNER

Desserts \$5
variety of seasonal and local favorite sweets

Wedding Cake or Plate Charge \$100
plate service for over 100 guests

Cake Cutting or Plating Charge \$1 per person
for up to 100 guests

Ice Cream Service with Cake \$3
vanilla or chocolate

Cake and Ice Cream \$7
celebration cake, chocolate or vanilla ice cream

South Dakota Kuchen Display \$9
from Pietz of Scotland SD. seasonal varieties

SIDES

Four Cheese Au Gratin Potatoes \$5/3
asiago, cheddar, parmesan, swiss, herbs

Seafood Risotto \$12/6
shrimp, lobster, crab,

Cheesy Penne \$6/3
cheddar, parmesan, cream

Creamy Polenta \$4/2
red pepper, broccoli, cream

Baked Potato Bar \$6/3
cheddar, sour cream, bacon, green onions

CHEF CARVED MEAT STATIONS

Prime Rib \$14
horseradish, au jus

Salmon \$14
dill cream, lemon

Leg of Lamb \$12
mint, rosemary

Roasted Turkey \$7
cranberry, garlic aioli

Pork Loin \$6
mustard, apples

Bone in Ham \$7
honey mustard, raisin sauce

WILBERT'S PLATED MEAL SELECTIONS

FIRST COURSE SELECTIONS

choose one salad or one soup for the entire party
includes bread and butter service

SALADS

wedge salad, garden salad (one dressing), caesar salad or
garlic parmesan romaine salad

SOUP

creamy tomato, chicken wild rice, broccoli cheddar or french onion

ENTREES

choose up to three entree selections

CHICKEN CHARDONNAY	minnesota wild rice, fresh seasonal vegetables, chardonnay cream	\$20
AMARETTO CHICKEN	amaretto butter, yukon potatoes, asparagus	\$22
CHICKEN WELLINGTON	mushroom duxelle, pastry, yukon potatoes, red wine sauce	\$24
GRILLED CHICKEN	smoked tomato sauce, roasted herb red potatoes, fresh seasonal vegetables	\$20
PORTERHOUSE PORK CHOP	country mustard, yukon potatoes, fresh seasonal vegetable	\$24
ROASTED CHICKEN	1/2 chicken, chicken jus, yukon potatoes, wilbert's green beans	\$22
WILBERT'S RIBEYE	herb butter, yukon mashed, asparagus	\$36
SMOTHERED SIRLOIN	peppers, onions, yukon mashed, house steak sauce, fresh vegetable	\$26
PRIME RIB	served medium, horseradish cream, au jus, baked potato	\$34
CHAMPAGNE SALMON	brut champagne, cream, minnesota wild rice, fresh seasonal vegetables	\$26
POTATO CRUSTED SALMON	horseradish blue cheese potato crust, spinach, citrus butter	\$28
PHEASANT POT PIE	traditional, pastry crust	\$28
PASTA CARBONARA	chicken, shrimp, peas, onions, bacon, cream	\$25
BUFFALO SIRLOIN	wild mushrooms, yukon potatoes, asparagus	\$36
BUTTER BROILED WALLEYE	lemon, dill, steamed red potatoes, wilbert's green beans	\$26
CHICKEN PRIMAVERA PASTA	white wine alfredo, seasonal vegetables, grilled chicken	\$22
GARLIC AND HERB STEAK TIPS	bbq, horseradish, baked potato, seasonal vegetables	\$24
LAMB CHOP	oregano, mint, yukon potatoes, asparagus	\$40
NEW YORK STRIP	nebraska beef, bleu cheese, truffle, horseradish potatoes, asparagus	\$44
FILLET OF BEEF	seafood rouille, yukon potatoes, asparagus	\$48
SEABASS	lemon cream, yukon potatoes, spinach	\$48

PLATED DESSERTS

choose one

APPLE PIE \$8

pastry, cinnamon gelato

LOADED BROWNIE \$7

coffee ice cream, toffee, creme, chocolate

CHEESECAKE \$7

french style, pastry, fresh berries, creme

KUCHEN \$9

Pietz of Scotland SD.

LEMON TORTE \$6

limoncello, creme

PLATED KIDS MEALS

choose one

CHICKEN STRIPS \$7

fries, bbq, applesauce

MAC AND CHEESE \$7

cheddar, penne, fries, applesauce

MINI CORN DOGS \$7

honey batter, fries, ketchup, applesauce

REFRESHMENTS AND BAR SERVICE

BAR SERVICE

Signature Reception Drinks market pricing
alcoholic or non alcoholic

House Wines and Champagne \$5 glass \$16 bottle
full selection available

Domestic Kegs \$350

Imported and Specialty Kegs \$450/market price
full selection available

Domestic Beer and House Brands \$4

Wine and Call Brands \$5/up

Corkage Fee \$18/bottle
outside bottle and stemware service

Coffee, Tea, or Hot Chocolate Station \$20/gallon
1/2 gallon-\$10

Iced Tea or Lemonade Station \$15/gallon

Celebration Punch \$15/gallon

Infused Water Station \$15/gallon
citrus and herbs

Fresh Juice or Milk Station \$25/gallon
apple, orange, cranberry, or grape
2% and chocolate

N/a Sparkling Cider \$7/bottle
traditional apple

Bottled Water \$1.50

Imported/Sparkling Waters market price
french/italian

Soda \$2/can
coke and pepsi varieties

Bottled Juices and Milk \$2.50
apple, orange, cranberry, tomato, 2% milk, chocolate milk

LATE NIGHT SNACKS

priced per 50 guests

Pietz Pizzas \$18/minimum 10
from Scotland SD using local SD made produces
11 varieties to choose from

Wings \$200
honey mustard, chipotle molasses
or lemon pepper

Seven Layer Dip \$125
tortilla chips

Barbeque Meatballs \$125
sweet and savory barbeque sauce

Cocktail Sandwiches \$125
ham, turkey, or chicken salad

SNACKS

Fresh Whole Fruit \$2 each
assorted varieties

Assorted Donuts, Pastries, Muffins \$2.50 each

Dessert Bars \$24/dz
gourmet varieties

Assorted Cookies \$18/dz

Mini Cheesecakes \$30/dz

Snack Mix \$5/bowl
regular or spicy

Deluxe Mixed Nuts \$10/bowl

Granola/Energy Bars \$2.50 each
select varieties

BREAKFAST SELECTIONS

25 guest minimum

Executive Breakfast \$7

pastries, fresh fruits, orange juice, cottonwood coffee station

Healthy Start \$9

fresh fruits, yogurt, granola, steel cut oat station, orange juice
cottonwood coffee station

25TH Ave \$15

french toast egg bake or ham and broccoli egg strata
biscuits and pepper gravy, sausage, bacon, yogurt, breakfast potatoes
pastries, fresh fruit, orange juice, cottonwood coffee station

Pietz Breakfast Pizzas \$18 each

local south dakota made

Breakfast Burritos \$7 each

bacon, sausage or veggie.
hashbrowns, eggs, cheddar
salsa, hot sauces, sour cream

ON THE GO BOXED MEALS

25 guest minimum

Breakfast Croissant Sandwiches \$14

sausage or bacon, eggs, cheddar, granola bar
hashbrowns, apple, bottled orange juice, water

Breakfast Burritos \$13

sausage or bacon, eggs, potatoes, cheddar, salsa, sour cream
granola bar, bottled orange juice, water

Deli Sandwich on Croissant \$16

turkey and swiss, beef and cheddar, ham and cheddar
tuna salad, egg salad, or chicken salad
energy or candy bar, apple, chips, soda or water

PLATED LUNCH

25 guest minimum

Bacon Cheeseburger and Fries \$13

bibb lettuce, tomato, onion, applewood bacon, cheddar

Entree Wedge with Chicken \$15

iceberg, blue cheese, onion, tomato, bacon
grilled herb chicken

Chicken Salad Croissant with Chips \$12

peppers, sweet mayo, onion, celery, craisins

Soup and Sandwich \$12

creamy tomato or chicken wild rice soup
BLT or hot ham and cheddar

LUNCH BUFFETS

25 guest minimum

Cold Sandwich Buffet \$14

black forest ham, smoked turkey, pastrami, condiments and toppings
kettle chips, potato salad
assorted cookies

Italian Pasta Buffet \$17

garden salad, cheese bread, meat marinara pasta, chicken alfredo
chocolate brownies

Mediterranean Buffet \$17

lamb, chicken, pita bread, condiments, tabouli, lebanese hummus
orange lemon potatoes, couscous salad
baklava

Smokehouse Buffet \$16

barbequed chicken quarters, pulled pork, local barbeque sauce
cornbread, three cheese penne pasta, garden salad
assorted cookies