

Party Menu



**CHAMPPS
AMERICANA**

1240 S. Moorland Rd
Brookfield, WI 53005
Phone: 262-797-6600
Fax: 262-797-6399
www.champps-wi.com



HOW TO RESERVE:

A \$100.00 deposit is required to reserve our private area. This deposit will be applied towards your final bill. This deposit is non-refundable if cancellation occurs less than (7) days prior to your event. A minimum of 20 people are needed to reserve any section of our private room.

We reserve the right to move groups (with notification) to suitable sections of the private area should group size decrease.

FOOD & BEVERAGE MINIMUMS:

A designated food & beverage minimum is assigned to our private areas. This amount varies depending on the day and time of the year. Check with our event planner for specifics. In the event that these minimums are not met, the remaining amount will be added to your final bill.

MENU PRICING:

All menu prices are subject to change prior to final confirmation of your event. Menu pricing does not include sales tax and an 18% service charge which will also be applied to the final bill of your event.

DEADLINES:

Final Guest Count and Menu Selections will be needed (10) days prior to your event

*Due to food & beverage license restrictions, no food and beverage may be brought into the restaurant from outside sources.



**Thank you for considering Champps Americana Brookfield!
Please contact the Event Coordinator for a customized
food menu and beverage package proposal.**

Kim Lange – Event Coordinator

Email: kiml@champps-wi.com

Rob Rajala – General Manager

Email: robr@champps-wi.com

**Champps Americana Brookfield is locally owned and
operated by Bluemound Restaurant Corporation.**



APPETIZERS



50 PIECES PER ORDER UNLESS SPECIFIED

CHAMPPS WINGS

fried wings. choice of sauce.
BUFFALO. BBQ or BOURBON
bleu cheese. ranch.
\$70.00

CHICKEN TENDERS

honey mustard. bbq or ranch.
\$75.00

CHAMPPS MEATBALLS

choice of sauce.
BBQ. SWEDISH. ROAST TOMATO or ASIAN SPICE
\$60.00

MESQUITE WINGS

dry rub mesquite seasoning. grilled.
bleu cheese. ranch.
\$80.00

BBQ RIBLETS

baby back rib pieces. bbq sauce.
\$75.00

CRAB RANGOON

snow crab. cream cheese. oriental seasoning.
wonton wrapper. sweet & sour sauce.
\$85.00

FAJITA BITES

steak. red and green peppers. onions. jack
cheese. salsa. sour cream
\$75.00

BACON CHESTNUTS

water chestnuts wrapped in bacon.
\$50.00

TENDERLOIN BITES

tenderloin. pan-fried. seasoned. chipotle ranch.
Served on a bed of fried onion strings
5 lb. > \$100.00

SPICY MAC & CHEESE BITES

al dente pasta. pepper jack cheese.
chipotle ranch dressing.
\$60.00

CREAMY SPINACH & ROASTED ARTICHOKE DIP

spinach. artichoke hearts. red onions.
parmesan. mozzarella. corn tortilla
chips. crostini. salsa.
\$30.00 (Serves 15)

BACON SCALLOPS

sea scallops wrapped in bacon
\$95.00

POTATO SKINS

cheddar. bacon. seasoned sour cream.
(25) - \$45.00
(50) - \$80.00

CRAB STUFFED MUSHROOMS

snow crab. bell pepper. seasonings.
\$80.00

SMOKIES IN PUFF PASTRY

mini cocktail franks. flaky pastry dough.
\$60.00

THAI CHICKEN SPRING ROLLS

chicken. asian vegetables.
spring roll. sweet & sour sauce.
\$75.00

VEGETABLE EGG ROLLS

asian vegetables. soy sauce. egg roll.
sweet & sour sauce.
\$75.00

CORDON BLEU BITES

breaded chicken breast. ham. swiss.
\$75.00

CHEESE & SAUSAGE TRAY

Served with Crackers
Serves 25 **\$50.00**
Serves 50 **\$90.00**

VEGETABLE TRAY

Serves 25 **\$40.00**
Serves 50 **\$70.00**

ITALIAN BRUSCHETTA

diced tomatoes. olive oil. garlic & herbs.
parmesan. toasted crostini.
Serves 25 **\$45.00**



HOT SLIDERS

(Serves approximately 15ppl)

*SERVED WITH SOFT & BUTTERY
HAWAIIAN STYLE ROLLS*

BEEF POT ROAST

\$80.00

PULLED PORK

\$80.00

TURKEY POT ROAST

\$80.00

MEATBALL

\$75.00

ITALIAN SAUSAGE

\$75.00

BBQ CHICKEN

\$75.00

BUFFALO CHICKEN

\$75.00

FRUIT TRAY

Served with Princess Dressing
Serves 25 **\$60.00**
Serves 50 **\$100.00**

TACO DIP

Served with Tortilla Chips & Salsa
Serves 25 **\$36.00**
Serves 50 **\$60.00**

SHRIMP COCKTAIL

jumbo shrimp. cocktail sauce. lemons
(50pc) **\$100.00**

COLD MINIS

MIX MATCH UP TO 3 STYLES

(30 pc per order)

\$60.00

SERVED WITH CONDIMENT TRAY

(Lettuce, tomato, onion, pickles)

SMOKED TURKEY & CHEDDAR

ROAST CHICKEN & MONT. JACK

ROAST BEEF & PROVOLONE

HAM & SWISS

TUNA SALAD

CHICKEN SALAD

VEGGIE CLUB



THEMED BUFFETS

(Minimum 20 People)

Western BBQ Roundup \$20.99

Baby Back Ribs and BBQ Chicken with Cole Slaw, Potato Salad, Baked Beans and Corn on the Cob.
Served with Fresh Baked Rolls, homemade Cornbread Muffins and Cookies.

New York Deli \$14.99

Sliced Turkey, Ham, Roast Beef, Assorted Cheeses, Cole Slaw, Potato Salad, Champps Potato Chips, Condiments and Assorted Relishes, Selected Fresh Bread and Homemade Cookies.

Taco Bar \$15.99

Seasoned Ground Beef, Spiced Chicken, Spanish Rice, Sautéed Onions and Peppers, Flour and Corn Shells, Tortilla Chips and Salsa, Assorted Toppings and Condiments.
Served with Fresh Baked Cookies or Homemade Churros.

Pasta, Pasta, Pasta \$16.99

Penne Pasta Marinara, Fettuccini Alfredo and Meat Lasagna Served with Green Bean Almondine, Garden or Caesar Salad, Cold Italian Pasta Salad, Garlic French Bread and Tiramisu.

All American Back Yard \$16.99

Grilled Angus ¼ Pound Beef Patties, Bratwurst and All Beef Hotdogs, Sautéed Onions and Kraut, Champps Potato Salad, Coleslaw, Fresh Rolls and Buns, Assorted Condiments, Baked Beans, and Potato Chips. Served with Fresh Baked Cookies
Add Grilled Chicken Breast for an extra \$1.50 per person



NO BUFFET LEFT OVERS CAN BE REMOVED FROM THE PRIVATE AREAS

BUFFETS

(Minimum 20 People)

*Buffets Include Choice of (3) Salads, Choice of (3) Accompaniments and Choice of (1) Dessert.
Includes Fresh Baked Bread and Coffee, Tea and Milk.*

Entrée Choices

Choice of (2) Entrées: \$20.99 **Choice of (3) Entrées: \$22.99** *(Minimum 30ppl)*

Roast Prime Rib of Beef Au Jus (Add \$2 PER PERSON)

Slow roasted Choice Ribeye, sliced and served in Natural Jus.

Baked Chicken

Tender Chicken, herb rubbed and oven roasted golden brown.

Southern Fried Chicken

Tender Chicken marinated and deep-fried crisp and juicy.

Chicken Teriyaki

Boneless Chicken Breast charbroiled and glazed with Golden Teriyaki Sauce.
Topped with Pineapple, Red Pepper and Green Onion.

Champagne Chicken

Tender chicken breast sautéed with butter mushrooms in a special champagne sauce made from fresh cream, thyme and a pinch of parsley.

Roast Turkey

Slow roasted Whole Turkey Sliced and served with Sage Dressing and Natural Gravy.

Broiled Salmon (Add \$2 PER PERSON)

Boneless Atlantic Salmon Fillet charbroiled and topped with choice of house-made BBQ Bourbon Sauce or Dill Butter.

Roast Pork Loin

Tender slow roasted Center Cut Canadian Back Porkloin, sliced In Medallions and topped with Natural Pan Gravy.

Baked Stuffed Pork Chop

A Boneless Center Cut Pork Chop stuffed with our Herb Dressing and topped with Natural Sauce.

Braised Tenderloin Tips

Choice Steer Tenderloin Tips braised with Onions and Mushrooms in a Rich Brown Sauce.
Served with Egg Noodles.

NO BUFFET LEFT OVERS CAN BE REMOVED FROM THE PRIVATE ROOMS

Chicken Breast Cordon Bleu with White Wine Cream Sauce

Boneless Breast of Chicken wrapped around Premium Smoked Ham and Wisconsin Swiss Cheese.
Oven roasted and sliced, finished with a White Wine Cream Sauce.

Chicken Kung Pao

Stir-fried chicken, house-made spicy sauce with carrots, peanuts and Asian vegetables.
Served with Jasmine rice.

Sicilian Chicken Parmesan

Parmesan crusted chicken breast with Mozzarella cheese and marinara.

Lasagna

Tender Lasagna Sheets layered with Italian Meat Sauce, Ricotta, Mozzarella and Parmesan Cheese.
baked golden brown.

Vegetable Lasagna

Tender Lasagna Sheets layered with Chopped Spinach and Ricotta Cheese filling in a Rich Cream
Sauce with Shoestring Carrots, Garlic and Onion. Topped with Parmesan Cheese Bread Crumbs.

Salad Selections (Choose Three)

Garden Salad
Greek Salad
Caesar Salad

Broccoli Cauliflower Salad
Asian Slaw Salad
Fruit Salad

Blue Cheese Potato Salad
Cole Slaw
Spinach Pasta Salad

Italian Pasta Salad
Greek Pasta Salad

Accompaniment Selections (Choose Three)

Parsley Buttered Potatoes
Wisconsin Macaroni and Cheese
Wild Rice
Honey Glazed Carrots

Green Bean Almandine
Garlic Mashed Potatoes
Oven-Browned Potatoes
Fresh Vegetable Blend
*(Whole Green Beans, Carrots, Squash,
Zucchini, Red Pepper Strips)*

Red Skin Potatoes with Herb Butter
Buttered Carrots with Sugar Snap Peas
Grilled Asparagus **(Add \$1 PER PERSON)**
Buttered Corn

Dessert Selection (Choose One)

Red Velvet Cake*
Strawberry Layer Cake*
Tiramisu*
***(Add \$1 PER PERSON)**

Chocolate Truffle Mousse
Assorted Dessert Bars
French Cheesecake
Cherry Pie

Assorted Dessert Cakes
Fresh Baked Gourmet Cookies
Apple Pie
Carrot Cake

***** Children Ages 4-12 May Enjoy the Dinner Buffet For \$10.99**
The Dinner Buffet Option for Children Ages 3 and younger is free.





SIT DOWN DINNER

Please Limit Your Entrée Choices To:

(1) Choice > 20-25 people (2) Choices > 25-50 people (3) Choices > 50 or more people

Dinner Entrees will be Pre-Selected and Counts Submitted in Advance

*All Entrées Includes Choice of Salad, Choice of (2) Accompaniment and (1) Dessert.
Includes Fresh Baked Bread and Coffee, Tea and Milk.*

Salad Choices

Balsamic Vinaigrette Spinach Salad, Garden Salad with (2) Dressings or Caesar Salad

Additional Starter Options:

Soup Du Jour \$2.99

Fresh Fruit Cup \$2.29

Baked Chicken \$17.99

Tender Chicken, herb rubbed and oven roasted golden brown.

Sicilian Chicken Parmesan \$18.99

Sautéed Tender Italian Breaded Chicken Breast topped with Marinara Sauce and Mozzarella Cheese. Baked golden brown on a bed of Fettuccini.

Broiled Salmon \$21.99

Boneless Atlantic Salmon Fillet charbroiled and topped with Dill Butter.

Champagne Chicken \$19.99

Tender chicken breast sautéed with butter mushrooms in a special champagne sauce made from fresh cream, thyme and a pinch of parsley.

Baby Back Ribs \$19.99

A Half Rack of slow roasted and flash grilled Baby Back Ribs, finished with our own Bourbon BBQ Sauce.

Roast Pork Loin \$19.99

Center Cut Canadian Back Pork loin slow roasted. Hand carved Medallions placed on Herb Dressing and topped with Natural Pan Gravy.

Baked Stuffed Pork Chop \$19.99

A Center Cut Boneless Pork Chop stuffed with Herb Dressing and finished with Natural Sauce.

Braised Tenderloin Tips \$19.99

Choice Steer Tenderloin Tips braised with Onions and Mushrooms in a Rich Brown Sauce.
Served over Egg Noodles.

Chicken Kung Pao \$18.99

Stir-fried Chicken, house-made Spicy Sauce with Carrots, Peanuts and Asian Vegetables.
Served with Jasmine Rice.

Chicken Breast Cordon Bleu with White Wine Cream Sauce \$18.99

Boneless Breast of Chicken wrapped around Premium Smoked Ham and Wisconsin Swiss Cheese.
Oven roasted and sliced, finished with a White Wine Cream Sauce.

Sliced Roast Striploin \$21.99

A 10oz. New York Striploin sliced and finished with a Cabernet Mushroom Sauce.

Chicken Marsala \$19.99

Tender Chicken Breast lightly seasoned and sautéed with Portabella Mushrooms in a Marsala Wine sauce with Angel Hair Pasta.

Accompaniment Selections (Choose Two)

Parsley Buttered Potatoes
Wisconsin Macaroni and Cheese
Wild Rice
Honey Glazed Carrots

Green Bean Almandine
Garlic Mashed Potatoes
Oven-Browned Potatoes
Fresh Vegetable Blend
*(Whole Green Beans, Carrots, Squash,
Zucchini, Red Pepper Strips)*

Red Skin Potatoes with Herb Butter
Buttered Carrots with Sugar Snap Peas
Buttered Corn
Grilled Asparagus **(Add \$1 PER PERSON)**

Dessert Selection (Choose One)

Red Velvet Cake*
Strawberry Layer Cake*
Tiramisu*
***(Add \$1 PER PERSON)**

Chocolate Truffle Mousse
Assorted Dessert Bars
French Cheesecake
Cherry Pie

Assorted Dessert Cakes
Fresh Baked Gourmet Cookies
Apple Pie
Carrot Cake



ADULT BEVERAGES

Champps offers complete bar service for any occasion, with a full selection of spirits, premium cocktails, draft and bottled beers, wines and champagnes.

Choose from four service options that best fit your event:

OPEN BAR : You purchase drinks for the entire event.

PRE-SET LIMIT: You purchase drinks up to a specific dollar amount.

TICKETS: You purchase number of drinks to a specific amount and we create a drink ticket.

CASH BAR: Your guests purchase their own drinks as they go.

STANDARD BAR PRICING:

Call Brands Mixers: \$5.25

(Examples: Bacardi, Captain, Seagram's 7, Malibu, Tanqueray, Korbel)

Premium Brand Mixers: \$5.75

(Examples: Jack Daniel's, Absolut, Crown Royal, Stolli)

Domestic Beer Bottles: \$4.00

(Examples: Miller Lite, Coors Light, Budweiser, Bud Light)

Imported Beer Bottles: \$4.75

(Examples: Corona, Heineken, Amstel Light)

Draft Beers:

Champps has an unbelievable selection of beers on draft – featuring 30+ beers!
Prices start at \$4.00 per pint and go up depending on the Craft or Premium beer that you select.

Wines:

Prices vary from **\$5.75-\$8.00** per glass and **\$20.99 to \$29.99** per bottle.

½ Barrel Of Domestic Beer

Miller Lite, Genuine Draft,
Bud Light & Coors Light
\$300.00

½ Barrel of Craft Beer

Samuel Adams, Blue Moon White Ale,
New Glarus, Lakefront, Tyrannena
\$395.00

¼ Barrel Domestic Beer

\$150.00

¼ Barrel Craft Beer

(Subject To Availability)

Host Bars are subject to gratuity and applicable sales tax on all beverage service.

Please note that *Alcoholic Beverage Sales* are closely regulated by the State of Wisconsin, therefore it is a policy that no Liquor, Beer or Wine may be brought into our Restaurant or Private Rooms from outside sources.

