

**CIRCA**  
*on*  
*Seventh*  

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**THE GRAND HALL**

# ***Corporate Event Menus & Policies***



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THE GRAND HALL

Thank you for considering Circa on Seventh for your upcoming event. Whether planning to host 10 or 100, our venue is the perfect space to escape from the office to connect with employees and team members.

## About the Venue:

- Main Floor - Accommodates up to 150 guests
- Loft-like Private Room - Accommodates up to 16 guests
- 22' High Original Ceilings
- Exposed Brick
- Coat Room with Original Egg & Dart Moldings and Ceiling Medallion
- Original and Restored Balcony
- Grand Staircase
- Contemporary Bar with Historic Flare
- Wood and Wrought Iron Cocktail Tables

## Venue Features:

- Overhead Sound System
- Wireless Microphone and Microphone Stand
- Guest Wi-Fi Access
- Data Projector (*consult Event Coordinator for rental fee*)



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## THE GRAND HALL

### Hot Breakfast Buffet

***Includes:***

Assorted Breakfast Pastries

Vanilla Yogurt with Granola, Dried Fruits & Almonds

Fresh Seasonal Fruit Salad

Oven Roasted Breakfast Potatoes

***Your choice of Entrée Selections:***

Peach and Vanilla Bean Baked French Toast

Turkey Sausage Breakfast Casserole  
(Turkey Sausage, Eggs, Hash Browns, Onion & Cheddar)

Italian Sausage & Vegetable Strata  
(Spinach, Zucchini, Bell Peppers & Cheeses)

Vegetable Strata  
(Green Peppers, Onion, Spinach, Zucchini & Cheeses)

Breakfast Buffet includes Freshly Brewed Coffee and and Traditional Condiments

***One Entrée Buffet - \$13.50 Per Guest***

***Two Entrée Buffet - \$15.45 Per Guest***

### Continental Breakfast

Assorted Breakfast Pastries

Fresh Seasonal Fruit Salad

Vanilla Yogurt with Granola & Dried Fruits

Orange Juice

Freshly Brewed Coffee and Condiments

***\$9.95 Per Guest***

*All Corporate Event Menu pricing based on a minimum of 40 guests. For smaller events, please consult Event Specialist.*



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## THE GRAND HALL

### Plated Breakfast

#### ***Eye Opener***

Fresh Seasonal Fruit Slice  
Fiesta Scrambled Eggs  
(Eggs, Red and Green Bell Peppers)  
Oven Roasted Potatoes  
Breakfast Sausage Links  
Freshly Brewed Coffee and Condiments

***\$13.50 Per Person***

#### ***Hearty Start***

Fresh Seasonal Fruit Slice  
Italian Sausage & Vegetable Strata  
(Spinach, Zucchini, Bell Peppers & Cheeses)  
Oven Roasted Potatoes  
Baked Honey Glazed Ham  
Freshly Brewed Coffee and Condiments

***\$14.50 Per Person***

### Morning Breaks

#### ***Beverages***

Freshly Brewed Coffee with Traditional Condiments	\$24.00/Gallon
Assorted Herbal Teas	\$1.50/Bag
Chilled Juices (Orange, Cranberry, Lemonade)	\$9.00/Carafe
Bottled Water	\$1.50/Bottle
Assorted Canned Sodas	\$1.50/Can

#### ***Snacks***

Whole Fresh Fruit	\$1.25/Each
Assorted Granola Bars	\$1.25/Each
Vanilla Yogurt with Granola, Dried Fruit, & Almonds	\$2.50 Per Guest
Sliced Fresh Fruit Tray with Strawberry Yogurt Sauce	\$2.35 Per Guest

#### ***Heart Healthy Break***

Basket of Whole Fruits, Trail Mixes, Granola Bars, Salted Pretzels, Assorted Chilled Juices

\$7.00 Per Guest



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## THE GRAND HALL

### Luncheon Buffet

#### **Salads and Sides**

Garden & Herb Salad - *Mixed Greens, Tomatoes, Cucumbers, Garlic Croutons. With a Fresh Herb Vinaigrette or Creamy Ranch Dressing (please select one)*

Classic Caesar Salad - *Romaine Lettuce, Freshly Grated Parmesan Cheese, Creamy Caesar, and Garlic Croutons*

Italian Pasta Salad - *Tri Color Rotini, Chunks of Pepperoni, Cheddar Cheese, Ripe Tomatoes, Red and Green Bell Peppers, and Black Olives Marinated in a Golden Italian Dressing*

Southwest Pasta Salad - *Mini Penne Pasta, Fresh Vegetables, Red Beans, and Romano Cheese in a Southwest Style Dressing*

American Potato Salad - *Diced Potatoes, Celery, Eggs, Red Peppers, Onion and Pickle Relish, with a Mustard Salad Dressing*

Mascarpone Red Skin-On Mashed Potatoes

Garlic Red Skin-On Mashed Potatoes

#### **Pastas**

Mozzarella Pasta Al Forno - *Large Spiral Pasta baked in a Marinara Sauce with Mozzarella Cheese*

Tomato Basil Marinara - *Tri Color Rotini in a Marinara Sauce (Add Petite Meatballs for \$1.00)*

Three-Cheese Mac & Cheese - *Special Blend of Cheeses topped with Panko Bread Crumbs*

#### **Entrée Selections**

BBQ Pulled Pork

Hot Italian Beef Au Jus

Slow-Cooked Beef Tender Tips with Mushroom Gravy

Italian Marinated Baked Chicken

Gourmet Sliced Ham with a Pineapple Glaze

Buffet includes your choice of entrée selections, two salads/sides, one pasta selection, and Petite Potato Rolls.

**One Entrée - \$12.95 Per Guest**

**Two Entrée - \$14.75 Per Guest**



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### Plated Luncheon

<b>Honey &amp; Cranberry Chicken Salad</b>	<b>\$12.75</b>
Our Honey & Cranberry Chicken Salad atop Mixed Salad Greens, with Dried Cranberries and Raspberry Vinaigrette. Presented with a Whole Grain Baguette Wedge.	
<b>Turkey &amp; Provolone Croissant</b>	<b>\$13.50</b>
Shaved Turkey and Provolone, with a Spinach Aioli. Served with our Homemade Garden Pasta Salad and Potato Chips.	
<b>Brined Pork with Onion, Raisin, and Garlic Compote</b>	<b>\$12.95</b>
Served with Oven Roasted Red Potatoes, Zucchini, and Carrots	
<b>Roasted Breast of Turkey with Gravy</b>	<b>\$13.25</b>
Served with Whipped Mashed Potatoes and Green Beans with Almonds	
<b>Italian Herb Baked Chicken</b>	<b>\$12.75</b>
Our Boneless, Skinless Chicken Breast Marinated in a Golden Italian Dressing. Served with Garlic Red Skin-On Mashed Potatoes and Oven Roasted Zucchini & Squash Medley	
<b>Parmesan Crusted Chicken Breast</b>	<b>\$13.50</b>
Baked Parmesan Seasoned Chicken Breast. Served with Mozzarella Pasta Al Forno, Zucchini, and Red Peppers.	
<b>Chicken Almondine</b>	<b>\$13.75</b>
Chicken Breast & Asparagus, with Swiss, Mozzarella, and Cream Cheeses Baked inside a Flaky Pastry Shell. Accompanied by Oven-Roasted Red Potatoes.	

### Desserts

<b>New York Cheesecake Slices</b>	<b>\$3.50</b>
Garnished with your Choice of Chocolate, Strawberry, or Blueberry toppings	
<b>Display of Apple Slices and Cherry Slices</b>	<b>\$3.50</b>
Garnished with a Flavored Drizzle	
<b>Petite Dessert Display</b>	<b>\$3.95</b>
Assortment of such items as: Summer Berry, Seven Layer Bar, Apple Crumb Cake, Lemon Crumb Bar, Chocolate Peanut Butter, Chocolate Chunk Brownies, Toffee Crunch Blondie, Totally Oreo Brownie	
<b>Assorted Cookie Display</b>	<b>\$2.50</b>
Variety of items such as: Harvest Cranberry, Double Chocolate Chunk, Lemon Coconut, and Oatmeal Raisin	

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## Afternoon Breaks

### **Beverages**

Freshly Brewed Coffee with Traditional Condiments	\$24.00/Gallon
Assorted Herbal Teas	\$1.50/Bag
Chilled Juices (Orange, Cranberry, Lemonade)	\$9.00/Carafe
Bottled Water	\$1.50/Bottle
Assorted Canned Sodas	\$1.50/Can

### **Snacks**

Assorted Bags of Potato Chips and Pretzels	\$1.75/Bag
Assorted Candy Bars	\$1.50/Each
Fiesta Bean Salsa with Tri-Color Tortilla Chips	\$2.25 Per Guest
Hot Spinach & Artichoke Dip presented with Pita Wedges	\$2.00 Per Guest
Gourmet Cheese & Sausage Platter with Assorted Crackers	\$2.25 Per Guest

### **Hometown Local**

BBQ Meatballs, Salted Pretzels, Gourmet Cheese & Sausage with Assorted Crackers, and Fresh Vegetables with Dill Dip	\$7.00 Per Guest
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### **Popcorn Extravaganza**

Gourmet Selection of Various Popcorn Flavors from Sandy's Popper	\$5.00 Per Guest
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### **Sweet Escape**

Petite Desserts and Homemade Cookies	\$5.00 Per Guest
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### **Mashed Potato Bar**

Our Red Skin-On Mashed Potatoes with your choice of 7 select toppings:

Black Beans	Diced Tomatoes	Caramelized Onion	Ground Beef
Bacon	Baby Spinach	Onion Crisps	Shredded Chicken
Peppers	Shredded PepperJack	Salsa Verde	Buffalo Sauce
Jalapenos	Shredded Cheddar	Traditional Tomato Salsa	Panko Bread Crumbs





## CATERING POLICIES

### EVENT DEPOSIT

To secure Circa on Seventh for your private function, a non-refundable deposit equal to the cost of the room rental, and signed contract is required. The deposit will be applied to your final invoice.

To secure your date, payment may be made by check, cash, or credit card. Circa on Seventh requires a credit card number be on file for all events to cover any additional charges incurred on the day of the event.

### PAYMENT SCHEDULE

Final invoice will be due on the date of your event. Any incidental charges and/or damages to the building or its contents will be incurred by the client, and reflected on your final invoice.

### PRICING AND SERVICE FEES

A 19% service fee and 5.5% sales tax will be reflected on your final invoice.

### FOOD AND BEVERAGE

Final menu selections must be confirmed ten (10) days prior to your event date.

In order to comply with health department regulations, leftover food and/or beverage may not be taken off-premise.

### GUEST COUNT

Final guest count confirmation is due to Circa on Seventh ten (10) days prior to your event date. Final invoice is based on your guaranteed count and is not subject to reduction. Should your guest count exceed the guarantee, the updated guest count will be reflected on your final invoice.

### LINEN

House Linens are included with your room rental. Should you prefer specialty linens, please consult the Event Specialist.

### SECURITY

Circa on Seventh does not assume responsibility for the damage or loss of property brought into the banquet space by the client or any guests. All items must be removed from Circa on Seventh at the end of your event.

### CANCELLATION POLICY

Should it be necessary to cancel your event, the deposit will be forfeited to Circa on Seventh. If you cancel within 24 hours of your event, the cost of the food will be charged to the credit card on file.

### VENUE RENTAL RATES

Sunday through Thursday	<i>(Holiday venue rental rates may apply)</i>
9:00AM – 4:00PM	\$ 275
5:00PM – 10:30PM	\$ 275
Friday	
9:00AM – 4:00PM	\$ 275
5:00PM – 11:30PM	\$ 700
Saturday	
8:00AM – 1:00PM	\$ 275
5:00PM – 11:30PM	\$ 1,000

