



Event menus



Breakfast Buffets

Breakfast buffets include chilled orange juice, coffee, decaffeinated coffee, and teas.
Buffet prices are per guest, and are based on a 25-person minimum.

Continental Style – 20

build-your-own yogurt parfait, freshly baked fruit
strudel, bagels and cream cheese, sliced fresh fruit

Healthy Starter – 24

build-your-own yogurt parfait, sliced fresh fruit,
whole wheat pancakes, breakfast wraps with scrambled
egg whites, hummus, tomato, spinach, and turkey sausage

Artful Beginnings – 26

vanilla bean brioche French toast, scrambled eggs with spinach
and Wisconsin white cheddar, bacon or breakfast sausage,
American fries with peppers and onions, sliced fresh fruit

Wisconsin Country – 30

sliced fresh fruit, yogurt parfaits, freshly baked muffins,
vanilla bean brioche French toast, smoked-salmon scramble,
spinach and Wisconsin cheddar scramble, sausage gravy and biscuits,
bacon or breakfast sausage, American fries with peppers and onions



Amusements

Meeting and Break Enhancements

Fresh Caramel Apple Rolls (per dozen) – 39

House-Made Fruit Strudel, 16–18 inches (each) – 30

House-Made Muffins (per dozen) – 24

Bagels, Cream Cheese (per dozen) – 24

Granola Bars (per dozen) – 36

Trail Mix (per pound) – 20

Wisconsin Cheese Board – 125

assorted nuts, house-made jams, dried fruits, crackers

Seasonal Vegetable Platter – 100

herbed Greek yogurt dip

Hummus and Labneh Platter – 100

fresh vegetables and pita

Sliced Fresh Seasonal Fruit (per guest) – 6

**Freshly Brewed Muse Coffee,
Decaffeinated Coffee, and Teas (per gallon) – 50**

Assorted Soft Drinks (per can) – 3

Assorted Bottled Juices, Iced Tea, Bottled Water – 4

Desserts

Desserts are priced per item.

Minimum order of 12.

Assorted Cookies – 3

Blueberry Bread Pudding – 5

Chocolate Hazelnut Pots de Crème – 6

Sweet Corn Panna Cotta with Blackberry Compote – 6

Lemon Blueberry Tiramisu – 5



Plated Lunches

Priced per guest and include Muse salad or chef's soup, seasonal vegetables, rolls, butter, coffee, decaffeinated coffee, and teas.

Gluten-free (GF) options are available; please ask your event coordinator.

Stuffed Pork Loin – 25

goat cheese and spinach, bacon apple
chutney, whipped sweet potatoes

Wester Ross Salmon – 27

creamy pesto risotto, pea puree, balsamic

Muse Tuscan Chicken – 25

spinach, sun-dried tomato, Italian cheeses,
truffle whipped potatoes

Viking Village Scallops – 29

sweet corn risotto, aged balsamic, leek and bacon chutney

Grilled Polenta Steak – 18

green harissa, chefs' vegetable

Braised Beef Short Ribs – 30

creamy polenta, pickled vegetable, pecorino



Handheld Lunches

Handheld lunches are priced per guest and include kettle chips, coffee, decaffeinated coffee, and teas.

Gluten-free (GF) options are available; please ask your event coordinator.

Muse Burger – 20

four-year white cheddar, bacon onion jam,
Dijonaise, house pickles

Smoked Turkey and Bacon Melt – 17

cranberry aioli, white cheddar

Muse BLT – 17

heirloom tomato, greens, tarragon aioli

Smoked Ham Croissant – 17

Mornay sauce, red onion, spinach, croissant

Muse Vegetable – 16

cucumber, cilantro, piquillo pepper, red onion,
fresh greens, chive cream cheese

Smoked Trout – 18

fresh greens, roasted red pepper, cucumber,
pickled onion, herb cream cheese

Tarragon Chicken Salad – 17

fresh greens, tomato, lemon garlic aioli

Hummus Wrap – 16

house-made hummus, smoked tomatoes,
spinach, red onion, za'taar



Buffet Lunches

Buffet lunches are available for a maximum of two hours, and include coffee, decaffeinated coffee, and teas. Buffet prices are per guest.

Classic Deli – 29

Muse Salad, sliced fresh fruit, honey ham, salami, house-smoked turkey breast, warm roast beef in jus, cheddar, provolone, and Swiss cheese, house-made pickles, garlic aioli, Dijon mustard, tomatoes, fresh greens, onions, fresh breads and rolls, assorted cookies

Italian – 30

classic panzanella, caprese salad, house-made focaccia, chicken scaloppini, pasta Bolognese with béchamel, seasonal vegetables, tiramisu

Mediterranean – 30

classic Greek salad, tabbouleh, hummus and labneh platter, fresh grilled pita, spanakorizo, saffron chicken, lamb kefta, tzatziki, seasonal vegetables, lemon olive oil cake

Amuse – 32

Muse Salad, Wester Ross salmon with lemon caper cream, citrus herb airline chicken breast with fresno chili coulis, roasted garlic whipped potatoes, seasonal vegetables, assorted rolls, chocolate hazelnut pots de crème



Buffet Lunches

Buffet lunches are available for a maximum of two hours, and include coffee, decaffeinated coffee, and teas. Buffet prices are per guest.

Pick Two – 25 Pick Three – 29

You pick!

Soup and sandwiches | Salad and sandwiches | Soup, salad, and sandwiches
Kettle chips and freshly baked cookies included.

Chef's Soup of the Day

Salad options

Muse Salad

tomato, red onion, niçoise olives, fried goat cheese,
focaccia crouton, sherry dill vinaigrette

Apple Salad

Granny Smith and gala apples, crumbled blue cheese,
shaved fennel, candied walnuts, champagne vinaigrette

Grilled Peach Salad

fresh mozzarella, blueberries, fresh mint,
crispy quinoa bites, arugula, balsamic vinaigrette

Sandwich options

Muse BLT

heirloom tomato, fresh greens, tarragon aioli

Smoked Ham Croissant

Mornay sauce, spinach, red onion

Muse Vegetable

cucumber, cilantro, roasted red pepper,
red onion, fresh greens, herb cream cheese

Smoked Trout

fresh greens, roasted red pepper,
pickled red onion, herb cream cheese

Tarragon Chicken Salad

fresh greens, tomato, lemon garlic aioli



Introductions

All items below are priced per dozen.

Cold

Smoked Salmon Rillettes – 36
tomato fennel slaw

Assorted Bruschetta – 30

Luxe Eggs – 30

Tarragon Shrimp Salad – 36

Hot

Gyro Bites – 40
tzatziki, red onion, tomato

Jumbo Lump Crab Cakes – 60
smoked paprika aioli

Chorizo Stuffed Dates – 36
bacon wrapped

Beef Empanadas – 60
chimichurri crema, pickled red onion

Dry Aged Meatballs – 24
house marinara

Caramelized Onion and Mushroom Tartlets – 24
Brie cheese, balsamic glaze

Green Chili Artichoke Bites – 24
polenta cups

Crispy Chicken Sausage Skewers – 30
mint yogurt sauce

*Display items serve 15–25 guests
when combined with other offerings.*

**8-ounce Baked Brie,
Cranberry Compote, Pecans, Crackers** – 25

**Wisconsin Cheese Board with
Assorted Nuts, Jams, Crackers** – 125

**Hummus and Labneh Platter,
Fresh Vegetables, Pita Chips** – 100

**Seasonal Vegetables,
Herbed Greek Yogurt Dip** – 100



Plated Dinners

Plated dinners are priced per guest and include Muse Salad or Chef's Soup, potato/starch, seasonal vegetables, rolls, butter, dessert, coffee, decaffeinated coffee, and teas.

Stuffed Pork Loin – 45

goat cheese and spinach, bacon-apple
chutney, whipped sweet potatoes

Wester Ross Salmon (6-ounce) – 43

creamy pesto risotto, pea puree, balsamic

Muse Tuscan Chicken – 39

spinach, sun-dried tomato, Italian cheeses,
truffle whipped potatoes

Petite Prime Filet Mignon (6-ounce) – 80

beurre rouge, crispy onions, smoked potato puree

Seared Scallops – 45

sweet corn risotto, aged balsamic,
leek and bacon chutney

Grilled Polenta Steak – 33

green harissa, chef's choice vegetable

Braised Beef Short Ribs – 48

creamy polenta, pickled vegetable, pecorino

House-Made Butternut Squash Ravioli – 36

hand-rolled pasta with sage brown butter,
aged Parmesan, toasted pine nuts

Dessert

Select one for all guests

Blueberry Bread Pudding

Chocolate Hazelnut Pots de Crème

Sweet Corn Panna Cotta with Blackberry Compote

Lemon Blueberry Tiramisu



Buffet Dinners

Buffet dinners are available for a maximum of two hours, and include coffee, decaffeinated coffee, and teas. Buffet prices are per guest.

Mediterranean – 54

Classic Greek Salad and tabbouleh, hummus and labneh platter with fresh grilled pita, spanakorizo, saffron chicken, harissa-spiced salmon, lamb kefta with tzatziki, seasonal vegetables, lemon olive oil cake

Italian – 51

Classic Panzanella Salad and caprese, house-made focaccia, chicken scaloppini, roasted pork loin with basil pesto and prosciutto, pasta Bolognese with bechamel, mushroom risotto, seasonal vegetables, tiramisu

Amuse Style – 57

Select one salad

Muse | Classic Caesar | Greek
Caprese | Fresh Berry | Grilled Peach

Select one potato/starch

Roasted Garlic Smashed Potatoes
Truffle Whipped Yukon Gold Potatoes
Sweet Corn Risotto | Cranberry Wild Rice

Chef's selection of vegetable and dessert

Select two or three entrées

Chicken Scaloppini

with wine and caper butter sauce

Pasta Bolognese

classic Italian meat sauce
slow-cooked with a touch of cream

Pecan-Crusted Salmon

hand-cut Wester Ross salmon
with lemon caper cream

Braised Beef Short Ribs

slow-cooked beef over
creamy parmesan polenta

Beef Tenderloin

sliced beef tenderloin with
a garlic truffle cream sauce

Herb-Roasted Pork Tenderloin

Heritage pork topped with apricot
and rosemary glaze

Citrus Chicken

Bell & Evans chicken spiced with herbs
and citrus, topped with fresno chili coulis



Beverage Services

Hosted Bar

As the host, you purchase your guests' beverages.
Prices do not include service charge or state sales tax.

Cash Bar

Your guests are responsible for purchasing their beverages.
Prices include state sales tax. Bar fee of \$150 will be applied to all bars.

Muse House Selections

Korbel brandy, Captain Morgan rum, Malibu rum, Bacardi rum, Tito's vodka, Tanqueray gin, Canadian Club whiskey, Jack Daniel's Tennessee whiskey, Jim Beam bourbon, Jose Cuervo Gold tequila, Dewar's White Label scotch

Single/highball	Hosted – 7.50	Cash – 8
Double/cocktail	Hosted – 10.50	Cash – 11

Muse Premium Selections

Grey Goose vodka, Bombay Sapphire gin, Maker's Mark bourbon, Crown Royal Canadian whiskey, Chivas Regal scotch, Patrón Silver tequila, Korbel XS brandy, Gentleman Jack whiskey

Single/highball	Hosted – 8.50	Cash – 9
Double/cocktail	Hosted – 11.50	Cash – 12

Local Selections

Great Northern vodka, gin, whiskey, brandy, and rum

Single/highball	Hosted – 8.50	Cash – 9
Double/cocktail	Hosted – 11.50	Cash – 12

Beer Selections

Budweiser | Bud Light | Miller Lite
O'Doul's | Point Amber
Hosted – 4.50 Cash – 5

Corona | Point Seasonal
Hosted – 5.50 Cash – 6

New Glarus Spotted Cow | Heineken
Hosted – 6.50 Cash – 7

Wine Selection

Imagery Chardonnay | Snoqualmie Reisling
Imagery Pinot Noir | Imagery Cabernet Sauvignon
Hosted – 8 Cash – 8.50

Cordial and Liqueur Selection

Kahlúa, Baileys, Disaronno, Fireball, RumChata, Jägermeister, Cointreau, Grand Marnier, Frangelico, Chambord

Single/highball	Hosted – 7.50	Cash – 8
Double/cocktail	Hosted – 10.50	Cash – 11



Property Guidelines

Tobacco

Muse at Sentry is a tobacco-free building. Should you wish to enjoy tobacco products, there are outside areas reserved for this activity.

Event Space Liability/Signage

Muse at Sentry reserves the right to inspect and control all private functions. Event hosts agree to assume full responsibility for the conduct of their guests, and assume liability for all charges incurred as a result of any willful or accidental damage or injury to the facility, staff, or other guests. Liability for damages to the premises will be charged to the representative making the event arrangements at the actual repair or replacement cost.

Please note that hosts aren't allowed to use tape, nails, pushpins, or potentially damaging fasteners to hang signs or other materials on the walls of the property. Easels are available upon request for this purpose. Don't place posters or signs in the restaurant lobby without prior permission.

Payment

We'll establish terms for payment in your event contract. Advance deposits and/or payment in full may be required.

Photography/ Videography

Commercial photography and videography is prohibited throughout the buildings and campus of Muse at Sentry. The exception is for wedding photographers and photographers covering corporate events employed by the company. Personal photography is allowed as long as it doesn't interfere with our normal business operations or impact our other guests. Please speak with your sales or event representatives for additional information.

Pet Policy

Muse at Sentry event spaces allow service animals as defined by the Americans with Disabilities Act. Personal pets and emotional support animals aren't included in this definition, and aren't allowed in our event spaces.

Unmanned Aerial Systems (UAS)/Drone Policy

In the interest of the health, welfare, and safety of our guests, employees, and property, Sentry Services, LLC d/b/a Muse at Sentry ("Muse at Sentry") strictly prohibits the unauthorized use of Unmanned Aerial Systems ("UAS"), including drones and all other remote-controlled aircraft, on its property. This prohibition includes but is not limited to, UAS or drones launched off-site that travel anywhere on or above Muse at Sentry property.

For catering, conference, and wedding events contracted on property, professional vendors may request Muse at Sentry's advance written permission for UAS or drone photography and filming in designated areas.

Please contact a Muse at Sentry sales or event representative, if you have questions or to seek prior authorization to operate any such devices.

Pyrotechnics/Fire Features

Due to the unpredictable nature of these devices, we don't permit explosives, pyrotechnics, or open-flame devices on the property campus. Stevens Point enforces NFPA Standard 1 and open-flame devices are prohibited under Section 10.11.9. You may use candles in the banquet venues if each candle is enclosed in glass or a non-flammable holder that's higher than the tip of the candle's flame. Use only battery-operated candles for containers placed on the ground/floor surfaces.



Food and Beverage Guidelines

Food Policies

All food and beverage—except celebration cakes—must be supplied by Muse at Sentry. Our menus are designed to provide a full range of options, and our team is delighted to work with you on a custom-designed menu. You're not allowed to take food off the property at the end of the event.

Liquor Service

Muse at Sentry is the only licensed authority to sell and serve alcohol on the property. If you have a favorite item that you'd like to serve, please discuss with your event coordinator. You can't bring in alcohol from outside sources. This also applies to tasting type events.

Muse at Sentry reserves the right to refuse service to any guest showing signs of intoxication. We won't serve any guest under the age of 21, or any guest without proper identification of age. If representatives of Muse at Sentry observe any underage guests drinking alcoholic beverages, they'll immediately remove the beverage and request the immediate end to this practice. If the practice continues, the event may be shut down.

Guarantees

We require a guarantee of attendance 14 days prior to the event, or we'll use the expected number. The guarantee can't be reduced—it's the minimum number for which you'll be charged. If you're offering a split entrée option, your specific number of each entrée will also be due at this time.

Pricing

All menu items and quotations are based on current menu prices and are subject to change without notice. We'll guarantee menu pricing and items 60 days prior to the date of your event.

Split Entrée Events

Pricing for plated events is based on one starter, up to two entrées, and one dessert for the entire group. If you choose three entrées, we'll charge an additional \$3 per person to the entire event attendance. If you decide to offer two or more entrées, you'll be required to track guest entrée selections and utilize a menu choice card to ensure guests receive the correct entrée from our team. Our culinary team is happy to provide vegetarian/vegan/allergen-free meals with advance notice.

Taxes/Service Charges

A taxable service charge will be added to all food and beverage ordered for your event. All event charges—including food, beverage, rentals, and service charges—are also subject to current state sales tax.

Buffets and Reception Stations

If you wish to serve a buffet meal and don't have the minimum required guest count, you'll be charged an additional \$100 on the final bill. To ensure compliance with local and state food safety regulations, all food stations and buffets will be available for a maximum of two hours.