

CLAUSING BARN CATERING

Our pricing per person is as follows.

Choice of One Entree \$17.99

Includes choice:

Salad
Two Sides
Fresh Baked Rolls or Bread

Choice of Two Entrees \$21.99

Includes choice:

Salad
Two Sides
Fresh Baked Rolls or Bread

Choice of Three Entrees \$24.99

Includes choice:

Salad
Two Sides
Fresh Baked Rolls or Bread

Add a dessert \$2.99 per serving.



Call to contact the
Clausing Barn Restaurant

(262) 594-6320

For catering information
call Andrea at

(608) 658-5793



Welcome

to Old World Wisconsin's Clausing Barn Catering. We offer buffet style banquets for up to 175 people in our historic 1897 octagonal barn. If you have dietary or cultural meal needs, we are happy to work with you.

For your event you have the choice of the following options.

entrees

Cider Roasted Chicken

Served with roasted red potatoes and seasonal vegetables.

Chicken Asiago

Penne, zucchini, squash and craisins in asiago cream sauce with walnuts. Served with house green salad and fresh bread

Oven Roasted Turkey

Served with garlic mashed potatoes, gravy and seasonal vegetables.

Honey Baked Ham

Served with mashed potatoes and green beans.

Stuffed Pork Tenderloin

Gorgonzola, apples and roasted red peppers, served with roasted red potatoes.

Beef Stroganoff

In mushroom gravy. Served with garlic mashed potatoes and green beans.

Baked Tenderloin

Roasted beef tenderloin served with red wine demi, Gorgonzola mashed potatoes and seasonal vegetables.

Sesame Salmon

Served with whipped sweet potatoes, and vegetable jardinière with a sweet soy glaze.

Wild Mushroom Farfalle

Gorgonzola and walnuts. Served with house green salad and fresh bread.

salads

House Salad

Caesar Salad

Citrus Salad

Potato Salad

Black Bean Salad

Coleslaw

Pasta salad

sides

Oven Roasted Red Potatoes

Whipped Sweet Potatoes

Mashed Potatoes and Gravy

Garlic Mashed Potatoes

Baked Beans

Twice Baked Potatoes

Herbed Stuffing

Green Beans

Sweet Corn

Peas and Pearl Onions

Broccoli, Cauliflower
and Carrot Medley

House-made Applesauce

Desserts

All desserts are hand made from scratch at Market Street Diner and Bakery.

Homestyle Pie

Apple, Blueberry, Cherry,
Strawberry Rhubarb

Cheesecake

New York Style, Chocolate Ganache,
Raspberry, Blueberry

Carl's Cupcakes

Vanilla, Chocolate, Red Velvet

Brownies and Bars

Fudge Brownies, Pumpkin,
Oat Fudge, Carrot

Carl's Cakes

White Raspberry, Chocolate Raspberry,
Hazelnut Apricot, Lemon, German
Chocolate, Carrot

CLAUSING BARN CATERING

appetizers

Appetizers priced per piece. Minimum of 3 dozen.

Spring Rolls		Jerk Chicken Salad Cups	1.25
<i>Shrimp</i>	1.50	Bruschetta	1.50
<i>Veggie</i>	1.25	<i>Mediterranean</i>	
Bacon Wrapped Water Chestnuts	1.25	<i>Tapenade</i>	
Bacon Wrapped Scallops	2.50	<i>Tomato Basil</i>	
Meatballs	1.25	Assorted Roll Ups	1.25
<i>BBQ</i>		<i>Veggie & Hummus</i>	
<i>Swedish</i>		<i>Southwest Turkey</i>	
<i>Chili</i>		<i>B.L.T.</i>	
Crab Cakes	2.25	Crostini	
Savory Tarts	1.25	<i>Chicken Salad</i>	1.25
<i>Mushroom</i>		<i>Tuna Salad</i>	1.25
<i>Spinach Artichoke</i>		<i>Tenderloin</i>	2.25
<i>Bacon Cheese</i>		Stuffed Mushrooms	
Sliders		<i>Three Cheese</i>	1.25
<i>Cheeseburger</i>	2.00	<i>Crab & Sausage</i>	1.50
<i>Pulled Pork</i>	2.00	Smoked Salmon Mini Croissants	2.00
Skewers		Asian Shrimp	2.50
<i>Chicken</i>	2.25	Asian Chicken Wings	2.25
<i>Beef</i>	2.25	Almond Stuffed Dates	1.00
Shrimp Cocktail	2.50	Rosemary Gorgonzola Gnocchi	1.25
Deviled Eggs	1.25	Spicy Beef Empanada	2.00
Prosciutto Wrapped Asparagus	1.50	Mini Reubens	2.25
Fruit Skewers	1.50	Mini Tenderloin Sandwiches	2.50

Appetizers Trays Platters serve approximately 50 people. Smaller quantities available upon request.

Hummus with Pita Chips	39.99	Cheese & Sausage	59.99
Fresh hummus served with pita chips.		Local Wisconsin cheeses and summer sausage. Served with Crackers.	
Antipasto	129.99	Fruit Cheese and Vegetable Display	129.99
Salami, Capicola, pepperoncini, olives, fresh mozzarella and artichoke hearts. Served with focaccia.		Seasonal assortment of fruit, vegetable crudité with zesty dip, cubed cheeses and crackers.	
Crudités	49.99	Honey-Smoked Salmon	75.99
Fresh seasonal vegetables with zesty ranch dip.		Served with cream cheese and capers.	
Caprese	69.99	Salsa & Guacamole	39.99
Fresh mozzarella, tomato, fresh basil with balsamic.		Served with tortilla chips.	
Roth Kase Cheese Board	129.99	Spinach & Artichoke Dip V	59.99
Assorted artisan Roth Kase cheeses with fresh fruit, crostini and crackers.		Spinach artichoke dip served with tortilla chips.	
Fresh Fruit	59.99	Cocktail Sandwiches	69.99
Fresh seasonal fruit, artfully arranged.		Choice of roast beef, smoked ham or smoked turkey. Served on silver dollar rolls with cheese, lettuce and tomatoes.	
Taco Dip	39.99		
Served with tortilla chips.			

CLAUSING BARN CATERING

HISTORY OF CLAUSING BARN

The Clausing Barn was built in 1897 in Mequon, Ozaukee County by German barn builder Ernst Clausing. Though Clausing built many octagonal barns such as this one, the barn that bears his name at Old World Wisconsin is among the few that still stand today.

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Beverages

Wine selections

Other options available upon request.

White Wines

Woodbridge – Robert Mondavi \$12.00
Chardonnay, Pinot Grigio, Sauvignon
Blanc, Riesling

14 Hands \$18.00
Riesling, Chardonnay

Kendall Jackson \$28.00
Chardonnay, Riesling, Sauvignon Blanc

Blush Wines

Woodbridge – Robert Mondavi \$12.00
White Zinfandel

Red Wines

Woodbridge – Robert Mondavi \$12.00
Merlot, Cabernet Sauvignon, Zinfandel

14 Hands \$18.00
Merlot, Cabernet Sauvignon

Kendall Jackson \$28.00
Merlot, Pinot Noir, Syrah, Zinfandel

Sparkling Wines

Sergu Viudas Brut \$12.00

Local selections

Wollershiem Winery \$16.00
Prairie Fume, River Gold, Riesling,
Prairie Blush, Pinot Noir,
Prairie Sunburst Red, Sangiovese

Botham Vineyard \$14.00
Cupola, Reisling, Syval Blanc,
Upland Reserve, Big Stuff Red

Beer selections

Other options available upon request

Bottles

Bud \$2.99

Miller Lite \$2.99

Spotted Cow \$3.49

Capital Amber \$3.49

Capital Island Wheat \$3.49

Barrels

¼ Barrels, Bud or Miller Products \$145.00

½ Barrels, Bud or Miller Products \$225.00

½ Barrels, New Glarus or Capital Brewery \$275.00

CLAUSING BARN CATERING

WHO DOESN'T LOVE A PICNIC?

Eating outdoors immediately conjures up the joy of summer (especially in Wisconsin!). Add alfresco dining to your group's tour and enjoy the spirit of the season. Picnics can be catered at the Norwegian Exhibit Picnic Shelter (seats up to 400) under the pines in the Visitor Center, or on our lovely Garden Patio.

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Picnic Menu

For Large Groups
and Company Parties

outdoor grill

Classic Cookout

\$12.00 per person

Minimum of 50 people.

Brats, hamburgers, hot dogs, and all the fixings, an on site grill, and choice of three sides, dessert, and beverage.

SIDE CHOICES

Potato Chips, Coleslaw, Potato Salad, Baked Beans, Pasta Salad, Applesauce, Fresh Fruit Salad

DESSERT CHOICES

Cookies, Brownies, Carrot Bars, Oat-fudge Bars, Apple Pie

BEVERAGES CHOICES

Ice Tea, Sodas or Lemonade

Deli platters

Minimum of 10 people. Includes chips and a beverage.

Sandwich Platter

\$5.99 per person

An assortment of sandwiches including ham, turkey and salami. Served with mayonnaise and dijon mustard.

Three Scoops

\$6.99 per person

Market Chicken Salad, tuna salad and egg salad served with Swiss and cheddar cheese slices. Served with fresh bread, pickles fresh crisp greens, tomatoes and condiments.

Market Deli

\$6.99 per person

Corned beef, turkey breast, roast beef and thinly sliced ham with cheddar, provolone and Swiss cheese slices. Served with fresh bread, pickles, fresh crisp greens, tomatoes and condiments.

snacks

Potato Chips & Dip

1.25 Per Person

Tortilla Chips & Salsa

1.25 Per Person

Pretzels & Mustard

1.25 Per Person

Gardettos

1.25 Per Person