



# THE CANNERY PUBLIC MARKET

320 N Broadway, Green Bay | [www.thecannerymarket.com](http://www.thecannerymarket.com)

## OUR STORY

The Cannery was created by Kewaunee Dairy Farmers, the Pagel family, to bring a Farm to Fork experience to Green Bay. You will find home grown products from farm families, like ours, that can be enjoyed by your family & friends.

Our atmosphere was created with reclaimed lumber and steel from antique buildings that came from our land. We brought the farm to the city, the same as we did many years ago with crops harvested for the Larsen Canning building, our location and namesake. We hope you enjoy your experience as much as we enjoyed creating it.

## EVENTS TEAM

Our exceptional events team, led by Event Manager, Adriana Vander Leest, is happy to assist you in preparing for your next event. No detail is overlooked and we're sure you'll enjoy the atmosphere and dining provided by this farm-to-fork experience.

We are happy to accommodate all of your wishes, please just ask!

Adriana Vander Leest, Event Manager  
[events@thecannerymarket.com](mailto:events@thecannerymarket.com)  
920-412-4558

# THE HAYLOFT

at  **CANNERY**  
*Special Event Space*

Nestled above The Cannery, overlooking the Fox River, sits The Hayloft. An extension of the downstairs farm-fork-atmosphere, barn beams, right off the farm, are used to create character in the multi purpose room. The option for a full bar and AV setup makes the space perfect for business meetings, holiday parties, rehearsal dinners, showers, or a classic cocktail party- just to name a few!

## COMMON QUESTIONS

Room Rental Fee? \$250

Contract? Yes, *required upon booking*

Credit card on file? Yes, *required upon booking*

Maximum capacity? 50 guests

Food & beverage minimum? \$750  
*Spend \$1,500 for \$125 credit added to bill.*  
*Spend \$2,500 room rental fee waived.*

Tax & gratuity included? No, tax & 18% gratuity added to final bill.

## ADDITIONAL QUESTIONS?

Please contact Adriana Vander Leest, Event Manager  
[events@thecannerymarket.com](mailto:events@thecannerymarket.com)  
920-412-4558

# HORS d'OEUVRE

Prices are per person unless otherwise specified.

## Hot Appetizers

### Artichoke Dip

Parmesan, mozzarella, cream cheese, artichoke hearts, roasted jalapeños, with grilled herb flat bread. 3.5

### Battered Cannery Cheese Curds

Fresh Ponderosa Farmstead Cheese Curds- Battered in Titledown's Johnny Blood Red fried to perfection. 3

### Sweet Pepper Salmon Cakes

Served with chipotle aioli & fresh greens. 2

### Chimichurri Skewers

Grilled hanger steak marinated in house made chimichurri sauce. 11

### The Cannery mini Prime Beef Sliders

Slow roasted Ponderosa Farmstead Prime Beef, Extra Virgin Olive Oil, smoked sea salt & fresh cracked pepper. 5

### Meatballs

**BBQ Meatballs:** Ground beef and panko with fresh garlic, shallot, parsley, and house-made bbq sauce. 3

**Chicken Meatballs:** Ground chicken and panko with fresh garlic, shallot, and parsley. 3

**Swedish Meatballs:** Beef meatballs in a mushroom cream sauce. 3

### Flatbread Pizzas

Ask for seasonal selection. 14/flatbread

## Cold Appetizers

### Wisconsin Cheese Board

Featuring 5 Wisconsin cheeses including our own Ponderosa Farmstead Snow Cheddar, fresh seasonal fruit, seasonal preserve, stone ground mustard & French bread.

*Small 60 Large 100*

### Wisconsin Cheese & Sausage Platter

3 Wisconsin Cheeses, Konop's Summer Sausage and French bread.

*Small 50 Large 60*

*\*Add charcuterie: includes assorted salami, ham, prosciutto and olives. 2/person*

*Add Salmon Spread 3/person*

### Seasonal Crudite Platter

Served with fresh herb vegetable dip.

*Small 45 Large 75*

### Mini Quinoa Stuffed Peppers

Mini red bell peppers stuffed with savory quinoa stuffing, drizzled with balsamic glaze & shaved Parmesan. 11/serving

### Seasonal Fresh Fruit Assortment

Served with creamy fruit dip.

*Small 60 Large 80*

### Hummus and House Made Flatbread Chips

Puree of local chickpeas, garlic, lemon, paprika, tahini, and olive oil. 2.5

### Green 19 Marinated Sirloin Skewers

Grilled Ponderosa Farmstead Sirloin on skewers marinated in Titledown Green 19 . 3

### Caprese Skewers

Fresh mozzarella, tomato, and basil, drizzled with balsamic glaze. 5 per serving.

*\*Add Ponderosa Tenderloin 6.5*

### Olive Antipasto

Assortment of pitted olives, tomato, & fresh mozzarella, served with garlic batard.

*5.5 per serving*

### Smoked Salmon

Lemon Dill Aioli and crostini.

*Full 60 Half 35*

# LUNCHEON SELECTIONS

*Prices are per person unless otherwise specified.*

## Plated Sandwich Entrées

### **Cowboy BBQ Pulled Pork**

Slow cooked pork shoulder with BBQ sauce, topped with slaw, on a brioche bun *14*

### **Chicken Salad Wrap**

Mayonnaise based, house-made chicken salad consisting of craisins, rotisserie chicken, onion, celery, apples, and cashews served in wrap with lettuce *14*

### **Turkey Bacon Wrap**

Boar's Head Tuscan Turkey, bacon, Ponderosa Snow Cheddar, tomato, red onion, cucumber, and house-made ranch sauce *14*

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## Create Your Own: Sandwich Board

*We provide fresh ingredients, allowing your guest to create their own sandwich.*

Bread: White, wheat, or rye.

Meats: Boar's Head ham, turkey, or roast beef.

Cheese: Ponderosa Farmstead cheddar, swiss, and 3-pepper cheddar.

Vegetables: Lettuce, tomato, onions, sliced pickles, cucumber, and spinach.

Dressings: Mayo & Dijon Mustard

*80 per dozen*

## Assorted Sandwich Board

*An array of hand assembled sandwiches. Selected by you, prepared by our talented chefs.*

Meats: Deli ham, turkey, or roast beef.

Bread: Wheat, rye, and white.

Vegetables: Lettuce, tomatoes, onions, sliced pickles, cucumber, and spinach.

Dressings: Mayo & Dijon Mustard

*80 per dozen*

Extras may be added to both Assorted & Create Your Own Boards.

*Add extra veggies 53*

*Add extra meat 53*

*Add extra cheese 13.50*

*Add avocado 15*

# LUNCHEON SELECTIONS

*Prices are per person unless otherwise specified.  
Board pricing used in conjunction with Sandwich Boards.*

## Salads & Soups

### **Broccoli Cashew**

Broccoli, red onion, golden raisins, mayo, apple cider vinegar, sugar, white vinegar, and optional bacon.

*Plated: 2.5 Board:7*

### **Potato Salad**

Yukon Gold potatoes, hard boiled eggs, cucumber, celery, and green olives with mustard & herb dressing, and optional bacon.

*Plated:3 Board:8*

### **Couscous Salad**

Israeli couscous with roasted vegetables, fresh cherry tomatoes, and dried cranberries.

*Plated: 4 Board:8*

### **Roasted Beet Salad**

Beets, squash, arugula and pistachios tossed with a citrus vinaigrette. Topped with shaved Parmesan & goat cheese. 7.5

### **Garden Salad**

Fresh spring mix with cherry tomatoes, sliced cucumbers, red onions, and balsamic vinaigrette. 4

### **Caesar Salad**

Romaine lettuce, cherry tomatoes, kalamata olives, red onion, and shaved Parmesan tossed with house-made Caesar dressing and garnished with house-made croûtons. 7.5

### **Steak and Mushroom Soup**

Ponderosa Limousin beef, blend of mushrooms, onions in a creamy broth. 5

### **Chicken Dumpling Soup**

Free-range chicken, house-made egg dumplings, noodles, blend of garden vegetables in a savory broth. 5

### **Tomato Basil Soup**

Fresh basil in a creamy garlic tomato base served with house-made croûtons. 5

*All soups available vegetarian style. Please ask for details.*

# DINNER ENTRÉES

*Dinners are served with a garden salad, fresh bread, seasonal vegetable, and choice of starch.*

## Beef

*Pagel's Ponderosa, Kewaunee, WI  
All- Natural | Responsibly Raised*

### **Rib Eye**

16 oz Ponderosa Farmstead Rib Eye steak. 45

### **Spice Rubber Beef Tenderloin**

8 oz Ponderosa Farmstead Beef Tenderloin, hand rubbed in house spice mix. 36

### **Coffee Rubbed Flank**

8 oz Ponderosa Farmstead Flank steak, rubbed with coffee & ancho chile . 26

### **Ponderosa Sirloin**

10 oz Rotisserie roasted, all natural Ponderosa Farmstead Sirloin steak. 20

### **Hand Carved Prime Rib**

Full service, rotisserie roasted prime rib carved by The Cannery's chefs.  
*Ask for details.*

## Chicken

### **Bourbon Chicken**

Bourbon glazed bone-in chicken breast. 26

### **Smokey Chicken Pasta\***

Rotisserie chicken, roasted tomatoes, bacon, asparagus, penne pasta, tossed in a mornay sauce. 21

*\* Does not include choice of starch or vegetable.*

## Seafood

### **Miso Salmon**

Skillet seared, miso glazed salmon filet, topped with toasted sesame seeds. 30

### **Walleye**

Pan- fried or baked Walleye with lemon dill butter. 18

### **Shrimp & Scallop Primavera**

Sautéed shrimp and scallops tossed with fresh spring vegetables in a garlic tomato cream sauce garnished with basil and Parmesan. 47

# DINNER ENTRÉES

*Dinners are served with a garden salad, fresh bread, seasonal vegetable, and choice of starch.*

## Pork

### **Pork Chop Porterhouse**

Grilled, bone-in pork chop. 27

## Vegetarian

*Does not include choice of starch or vegetable.*

### **Pasta Primavera**

Fresh spring vegetables in a garlic tomato cream sauce garnished with basil and Parmesan. 20

### **Portabella Stack**

Roasted portabella mushroom cap, red bell peppers, sautéed eggplant, zucchini, and yellow squash topped with fresh mozzarella and balsamic vinaigrette. 18

### **Quinoa Stuffed Red Peppers**

Roasted red bell peppers stuffed with a quinoa and mire poix blend, prepared in our house-made vegetable stock, garnished with shaved Parmesan, drizzled with balsamic glaze. Served over a bed of spring mix. 21

## Vegetable Sides

### **Fresh Seasonal Vegetables**

Ask for options

## Starch Sides

### **Risotto**

### **Garlic- mashed potatoes**

### **Roasted Fingerling Potatoes**

### **Baby Red Potatoes**

### **Baked Potato**

# DESSERT SELECTIONS

*Additional desserts available upon request. Priced per dozen.*

## **Chocolate Fountain**

Choice of milk, white, or dark chocolate melted in a flowing fountain accompanied by rice crispy squares, brownie squares, fresh strawberries, fresh banana slices, and marshmallows. 100

## **Build Your Own Sundae Bar**

*Vanilla ice cream with a buffet of toppings including caramel and chocolate sauce, sprinkles, crushed cookie pieces, chopped nuts, whipped cream, and maraschino cherries. 85*

## **mini Cast Iron Seasonal Pies**

*Individual mini cast iron pies filled with seasonal fruits topped with crumble. 60*  
*\*Serve A la mode 12*

## **Cookie Tray**

*Chocolate chip, sugar, oatmeal (raisins optional), and peanut butter. 18*  
*\*Specialty flavors available upon request.*

## **Assorted Cupcakes**

*Cake flavors: chocolate, vanilla, lemon, and red velvet.*  
*Frosting flavors: chocolate, vanilla, & lemon buttercream, and cream cheese. 36*  
*\*Specialty filling or topping available upon request.*

## **Chocolate Lollipops**

*Choice of milk, white, or dark chocolate lollipops sprinkled with seasonal candies and a side of chocolate mousse. 36*

## **Chocolate Covered Fruit Tray**

*Fresh seasonal fruit coated in your choice of milk, white, or dark chocolate.*  
*Small 80 Large 100*

*Add candy, cookie, and drizzle toppings. 12/dozen*

# KIDS MEALS

**Chicken Tenders with fries 6**

**Mac-N-Cheese 5**

**Cheeseburger with fries 8**

**Cheese Flatbread 7**

# DINNER BUFFET

*Served buffet style.*

## Entrees

**Ponderosa Limousin Sirloin** 4.5

**Ponderosa Limousin Spice Rubber Tenderloin** 10

**Ponderosa Limousin Coffee Rubbed Flank** 7

**Ponderosa Limousin Ribeye** 15

**Bourbon Chicken** 6

**Smokey Chicken Pasta** 10

**Lemon Dill Beurre Blanc Salmon** 10

**Shrimp and Scallop Primavera** 12

**Pork Chop** 5

**Pasta Primavera** 9

**Portabella Stack** 8

**Quinoa Stuffed Red Peppers** 10

**Mac-N-Cheese** 8

## Vegetables

**Fresh Seasonal Vegetables**

*Ask for options*

## Starches

**Risotto**

**Garlic-Mashed Potatoes**

**Roasted Fingerling Potatoes**

**Baby Red Potatoes**

**Baked Potato**

# BREAKFAST

*Served buffet style.*

## **Scrambled Eggs**

Farm fresh, scrambled eggs. 2

## **French Toast**

Thick cut French Toast, served with Door County Cherries & whipped cream. 4.5

## **Bacon**

Pan fried strips of premium bacon. 2

## **Sausage**

Premium breakfast sausage available in links or patties. 3

## **Potatoes**

Roasted baby red breakfast potatoes. 3

## **Fruit Cup**

Seasonal fresh fruit. 4

## **Donut Holes**

Home-made deep-fried donut holes coated in glaze, drizzled with white and dark chocolate, topped with sprinkles. 3

## **Corned Beef Hash**

Baby red potatoes, onions, and red bell peppers, with our house-made corned beef seasoned with garlic, salt, and pepper. 5

## **Waffles**

House-made waffles with syrup, butter, powdered sugar, and whipped cream. 3