



THE CANNERY PUBLIC MARKET

320 N Broadway, Green Bay | 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
920-412-4558

THE HAYLOFT

at *the* 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
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 Tiletown'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

Seasonal Fresh Fruit Assortment

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 Tiletown Green 19 . 3

Caprese Skewers

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

**Add Ponderosa Tenderloin 6.5*

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*

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.

Salads & Soups

Broccoli Cashew

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

Plated 2.5 Per Pound 7

Potato Salad

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

Plated 3 Per Pound 8

Couscous Salad

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

Plated 4 Per Pound 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 Rubbed 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 3

Ask for options

Starch Sides

Risotto 3

Garlic-Mashed Potatoes 3

Roasted Fingerling Potatoes 3

Baby Red Potatoes 3

Baked Potato 3

DINNER BUFFET

Prices are listed "per plate". Served buffet style.

Entrees

Ponderosa Farmstead Limousin Sirloin 4.5

Ponderosa Farmstead Limousin Spice Rubbed Tenderloin 10

Ponderosa Farmstead Limousin Coffee Rubbed Flank 7

Ponderosa Farmstead 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 3

Ask for options

Starches

Risotto 3

Garlic-Mashed Potatoes 3

Roasted Fingerling Potatoes 3

Baby Red Potatoes 3

Baked Potato 3

KIDS MEALS

Chicken Tenders with fries 6

Mac-N-Cheese 5

Cheeseburger with fries 8

Cheese Flatbread 7

DESSERT SELECTIONS

Additional desserts available upon request. Prices are per dozen unless otherwise listed

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: Per dozen*

Cookie Tray

Chocolate chip, sugar, oatmeal (raisins optional), and peanut butter. 18

**Specialty flavors available upon request.*

Assorted Cupcake

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 Lollipop

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

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

The **CANNERY**