



## CHARTER DINNER TRAINS OVERVIEW

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Charters to suit any occasion . . . from birthday parties to a unique business meeting! Below find set menus or ask for a quote on a custom menu. Your trip can make planned stopovers at the Parks or Elegant Farmer.

Each course is served at your tables of 2 and 4 as you ride on the last 7 miles of Southeastern Wisconsin's once extensive interurban system.

Give us a call 262-642-3263 to discuss dates and work out what you would like to do.

### Dinner Charter Requirements

- Available based upon caterer's availability.
- Not available on holidays or days with scheduled dining service trains.
- Four-week advance notice is required for most.
- Must have a minimum of 30 guests per car (caterer's minimum).



The Dinner Train charters offer fine dining combined with a scenic trip over the entire railroad. The dining charters us the same dining cars as the regularly scheduled dinner trains – Chicago South Shore Cars built in 1927. Seating is tables of 2 and 4, 50 seats per car. Each car has its own bar.

Select one of the menu options below for your event.

Menu #1

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Hors d'oeuvres

**Wisconsin Cheese Board**

Salad Course

**Autumn Walnut Salad**

mixed greens, spinach, arugula, dried apricots & cranberries,  
candied walnuts, citrus honey vinaigrette

Entrée

**Filet Mignon**

8oz filet mignon grilled to medium, bourbon glaze,  
roasted garlic button mushrooms and vidalia onions

Red Skin Mashers

housemade cured bacon gravy

Roasted Seasonal Vegetables

tossed in brown butter

Soft Rolls

Dessert Course

**Flourless Chocolate Cake**

fresh fruit garnish

Dark Roast Regular & Decaf Coffee or Hot Tea  
served with cream and sugar

Menu #2

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Hors d'oeuvres

**Wisconsin Cheese Board**

Salad Course

Raspberry Walnut Salad

artisan lettuce, diced cucumbers, fresh raspberries, chopped walnuts, raspberry vinaigrette

Entrée

**Surf 'N Turf**

**6oz filet topped with skewered garlic & lime shrimp**

accompanied by:

Truffle Oil Potatoes

blended with sweet vidalia onions and crimini mushrooms

Farm Fresh Vegetables

local farm fresh assorted sautéed vegetables, fresh herbs

Dinner Rolls

butter

Dessert

**Tiramisu Cupcakes**

mascarpone frosting; pirouette cookie garnish

Dark Roast Regular & Decaf Coffee or Hot Tea  
served with cream and sugar

MENU #3

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Hors d'oeuvres

**Wisconsin Cheeseboard**

Salad

**Mixed Green Salad**

mixed greens, dried cranberries, spiced pecans,  
blue cheese crumbles, balsamic vinaigrette

Entrée

**Whiskey Glazed Brisket**

slow roasted with BBQ sauce

accompanied by:

Cheddar Mashed Potatoes

Sautéed Fall Vegetable Mélange

Dinner Rolls

butter

Dessert

**Apple Cider Crumb Cakes**

salted caramel drizzle

Dark Roast Regular & Decaf Coffee or Hot Tea  
served with cream and sugar

MENU #4

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Hors d'oeuvres

**Wisconsin Cheese Board**

Salad

**Harvest Chopped Salad**

mixed harvest greens, sliced radishes, carrots, candied walnuts; served with housemade maple vinaigrette

Entrée

**Bacon Wrapped Stuffed Pork Tenderloin Brushed with a Honey Glaze**

accompanied by:

Roasted Red Smashed Potatoes & Gravy

herb olive oil

Sautéed Vegetables

sautéed with brown butter

Fresh Baked Rolls

butter

Dessert

**Lemon Bars**

powdered sugar sprinkle

Dark Roast Regular and Decaf Coffee & Hot Tea  
served with cream and sugar

MENU #5

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Salad

**Italian Garden Salad**

mixed greens, shredded carrots, tomatoes, shredded cabbage, black olives, pepperoncini, garlic croutons, Italian dressing

Family Style Entrée

**Lasagna**

cavatappi noodles with a three-cheese blend

Garlic Dinner Rolls

butter

Dessert

**Brownies**

powdered sugar

Dark Roast Regular & Decaf Coffee or Hot Tea  
served with cream and sugar



**CHARTER DINNER TRAINS  
TERMS AND PRICING**

For more information or to check dates give us a call 262-642-3263.

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<b>Item</b>		<b>Price</b>
1	<b>Filet Mignon</b>	\$130/person plus tax
2	<b>Surf 'N Turf - filet topped with shrimp</b>	\$145/person plus tax
3	<b>Whiskey Glazed Brisket</b>	\$115/person plus tax
4	<b>Bacon Wrapped Stuffed Pork Tenderloin</b>	\$110/person plus tax
5	<b>Lasagna Family Style</b>	\$85/person plus tax
Beverages	<b>Coffee, Tea, Water and Gratuity</b>	Included
Beverages	<b>Soft Drinks, Beer, Wine</b>	Cash or Hosted Bar
Beverages	<b>Add Mixed Drinks/Cocktails to the Bar Selection</b>	\$50 Per Car
Train	<b>Charter Cost for Car 24 (or 24 &amp; 25 if more than 50 people)</b>	Included

Individual dietary needs can generally be accommodated with advanced notice. Please discuss any individual's specific needs with the charter manager at least 7 days before the charter.

Prices subject to change.

For a copy of the contract see the booking page at [www.easttroyrr.org](http://www.easttroyrr.org).

For a copy of the bar menu see the lunch and dinner page at [www.easttroyrr.org](http://www.easttroyrr.org).

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