



MARCUS
PERFORMING ARTS
CENTER

CATERING
MENU



WELCOME TO THE MARCUS PERFORMING ARTS CENTER

We understand that your events demand the highest level of excellence and are committed to exceeding your expectations in every aspect of your catering and culinary experience.

Our menu is a testament to our dedication to culinary innovation and our commitment to sourcing the finest ingredients. We offer a wide range of options to cater to diverse tastes and dietary preferences. Whether your event requires a sumptuous buffet, elegant plated dinner, or interactive food stations, our team of talented chefs and culinary experts will craft a menu that not only delights the palate but also complements the theme and style of your event.

Key highlights of our catering services:

Customizable and Flexible: We understand that each event is unique, and we will work closely with you to tailor the menu to meet your specific needs and budget.

Exceptional Service: Our professional and attentive staff will ensure that every guest receives top-notch service, creating a memorable dining experience.

Sustainability: We are committed to environmentally responsible practices and strive to source locally and sustainably whenever possible.

Attention to Detail: From the initial planning stages to the execution of your event, we pay meticulous attention to every detail to ensure a flawless dining experience.

Stunning Presentation: Our dishes are not only delicious but also presented beautifully to enhance the overall visual appeal of your event.

We look forward to the opportunity to collaborate with you and contribute to the success of your events with our exceptional culinary offerings.

**Marcus Performing Arts Center
and OVG Hospitality team**

CONTENTS

COFFEE	4
BEVERAGES	5
BREAKFAST OPTIONS	6
BREAKFAST ENHANCEMENTS	7
MEETING BREAKS	8
A LA CARTE SNACKS	9
GOURMET BOX LUNCHES	10
PLATED LUNCH	11
PLATED DINNER	12
PLANT BASED OPTIONS	13
BUFFETS	14-18
RECEPTION STATIONS	19
HORS D'OEUVRE STATIONS	20
DESSERT	21
HOST BAR PACKAGES	22
BRANDS	23

TASTE THE DIFFERENCE

GREEN + SUSTAINABILITY



OVG Hospitality is committed to green business practices that minimize our carbon footprint and reduce greenhouse gas emissions.

- Eco friendly packaging
- Waste reduction through portion control and efficient procurement practices.
- Source local and ethical products
- Plant-forward menu items



LOCAL FLAVORS FROM THE WISCONSIN COMMUNITY

We are privileged to have wonderful community partners to work alongside and be a part of our culinary program. They are experts in their craft and bring authentic flavors of The City of Milwaukee to our culinary program. Throughout our menu you will see this icon to identify the menu creations by our partners. When you choose these items, you are making an impact and directly supporting the local community.





COFFEE

HOT BEVERAGES

 One (1) gallon serves approximately 12 cups. 4-hour service.

FRESHLY BREWED LOCALLY ROASTED COFFEE BY STONE CREEK COFFEE

Regular and decaffeinated coffee. Served with half and half, sugar, sugar substitutes

HERBAL TEAS & HOT WATER

Selection of herbal teas. Served with lemon, honey, half and half, milk, sugar, sugar substitutes

ADDITIONAL MILK OPTIONS

Pick two: almond, oat, skim, soy milk

SYRUP FLAVORS OPTIONS

choose two

Vanilla, caramel, hazelnut, seasonal flavor

BARISTA SERVICES

COFFEE STATION BY STONE CREEK COFFEE

2 HOURS (75 CUPS)

ADDITIONAL CHARGE PER CUP IF OVER 75 CUPS

Hot and cold gourmet coffee drinks to include lattes, cappuccinos, espresso, mochas, flavored syrups, assorted milk offerings, various toppings, sugars and whipped cream

Enhance your experience with our local roast



STONE
CREEK
COFFEE

Pricing is based upon service with replenishments as needed. No additional labor charge. Service longer than 4 hours is subject to labor fee per hour, per server for each additional hour of service. (1 server per 1 double sided station).



BEVERAGES

COLD BEVERAGES

One (1) gallon serves approximately 12 cups

**ICED TEA OR LEMONADE
(HALF AND HALF)**

FRESH ORANGE JUICE

5 GALLON WATER TOWER

SINGLE SERVE

ENERGY DRINKS

FRUIT JUICES

SMART WATER

GATORADE

PEPSI PRODUCTS

STILL BOTTLED WATER 20oz

SPARKLING BOTTLED WATER 20oz

BEVERAGE PACKAGES

THE COMPLETE PACKAGE

Regular and decaffeinated coffee, herbal tea, expanded milk selection, soft drinks, bottled water

SOFT DRINKS BEVERAGE PACKAGE

Individual Pepsi brand soft drinks, Dasani water

HOT BEVERAGE PACKAGE

Regular and decaffeinated coffee, herbal tea, expanded milk selection

ICED TEA | LEMONADE | WATER

Pricing is based upon 4 hour service with replenishments, no additional labor charge. Each Beverage Station serves 200 guests.
Service longer than 4 hours is subject to labor fee per hour, per server for each additional hour of service.
(1 server per 2 Beverage Stations).



PLATED OPTIONS

PLATED BREAKFAST

PRIME RIB HASH AND EGG SKILLET ^{GF}

Prime rib and roasted potato hash, sunny side-up eggs with fresh chopped chives

SALMON EGGS BENEDICT

Smoked salmon and hollandaise sauce on Thomas' English muffin

COUNTRY STYLE BREAKFAST SKILLET ^{GF}

Two pan fried eggs served over country style (sweet) potatoes with peppers, onions, sausage and bacon served in a cast iron skillet

THE GREEK ^{GF}

Egg white frittata with spinach, tomato, feta cheese, chef's breakfast potatoes

CHICKEN & WAFFLES

Crispy southern fried chicken served on a homemade waffle with mild spiced honey maple syrup

STUFFED FRENCH TOAST ^V

Freshly baked French toast casserole with sweet cream cheese and berry compote

Additional breakfast enhancements on page 8

BREAKFAST BUFFETS

CONTINENTAL BREAKFAST ^V

Assorted muffins and croissants, assorted individual yogurts, seasonal fruit platter

THE MIDWEST MORNING BREAKFAST

Cage free scrambled eggs, cheese curd, pepper and potato hash, chicken sausage with apple chutney, fresh baked biscuits

WAFFLES

Fresh waffles, bacon, home fries, vegetable frittata

THE CLASSIC

Scrambled cage free eggs, sausage, bacon, home fries

ADD ONS

BLOODY MARY

MIMOSA

SCREWDRIVER

Served with assorted breakfast pastries, butter and preserves, Florida orange juice, freshly brewed coffee, decaffeinated coffee and a selection of hot teas. Small group fee for groups less than 25.

BREAKFAST ENHANCEMENTS

HOT

SERVES 25 PEOPLE

APPLEWOOD BACON ^{GF}	
BELGIAN WAFFLES	
FRENCH TOAST	
BISCUITS AND GRAVY ^{GF}	
SCRAMBLED EGG ^{GF}	
BREAKFAST POTATOES ^{V GF}	
CHEESY HASHBROWN CASSEROLE ^{V GF}	
VEGAN SAUSAGE PATTY ^{VG}	PER DOZEN
PORK SAUSAGE LINK ^{GF}	PER DOZEN
TURKEY SAUSAGE ^{GF}	PER DOZEN

PASTRIES

PER DOZEN

GLUTEN FREE MUFFINS ^{V GF}
ASSORTED FLAKY CROISSANTS ^V
ASSORTED CEREAL CUPS & MILK ^V
ASSORTED BAGELS ^V
AVOCADO TOMATO TOASTS ^V
FRESH BAKED DANISHES ^V
FRESHLY BAKED SCONES ^V
ASSORTED SLICE BREAKFAST BREAD ^V
CINNAMON ROLLS ^V

COLD

PER DOZEN

OVERNIGHT OATS ^V
YOGURT PARFAITS ^V
FRUIT SALAD CUPS ^{V GF}
ASSORTED GREEK YOGURT ^V
ASSORTED WHOLE FRUIT ^{VG GF}
BOILED EGGS ^{GF}

CULINARY ATTENDED ENHANCEMENTS

BURRITO STATION

Chef prepared breakfast burritos, corn and flour tortilla, grilled skirt steak or chicken, egg, potato, peppers, jalapeno, beans, corn, tomato, avocado, sour cream, cheese, salsa verde, pico de gallo, cilantro lime crema

EGG STATION

Eggs prepared to your desire to include omelets with choice of peppers, onions, mushrooms, tomato, spinach, ham, sausage, cheddar, jack and Swiss cheeses

PANCAKE & WAFFLE STATION ^V

Prepared to order, served with maple syrup, butter, whipped cream, fruit compote, fresh berries, grilled peaches, chopped pecans, shaved chocolate

Culinary attendant fee for 2 hours of service required.

Enhancements must be ordered in conjunction with Plated or Buffet Breakfast. Small group fee for groups less than 25.



MEETING BREAKS

ENERGIZED ^v

Kind bars, assorted nuts, dried fruits, dark chocolate raisins, cranberries, espresso beans, almonds and cranberries

LOCAL BALLPARK STARS

Mini pig in a blanket, freshly baked soft pretzels, Assortment of mustards and house made beer cheese

MAKE YOUR OWN TRAIL MIX ^v

Dried cranberries, dried tropical fruits, cumin spiced nuts, pretzels, sunflower seeds, M&Ms, granola, Hershey's chocolate chips, yogurt raisins

POPCORN COUTURE CINEMA BREAK ^v

Freshly popped popcorn tossed with gourmet ingredients pretzels, peanuts, candies, dried fruit, chocolate covered raisins

BUILD YOUR OWN PARFAIT BAR ^v

Low fat vanilla yogurt, granola, seasonal fruit, toasted coconut, M&Ms, Oreo crumbles, mini peanut butter cups with chocolate, raspberry and caramel sauces

SNACK PACK

Granola bar, apple, trail mix, chips



FLIGHT AROUND THE WORLD

BY STONE CREEK COFFEE

DARK ROAST OF THE DECADE

Fruit and berry notes weave through a traditional deep, smoky body. Epic.

COLOMBIA ZAPATA GINGERBREAD

Sweet custard clementine with a sweet cider acidity

ETHIOPIA NATURAL MISTY VALLEY

Blueberry jam orange peel with pleasant floral aromas

HONDURA LOS PORTILLOS

Silky body raspberry clementines

Paired with dark chocolate, aged cheddar, mixed nuts, and fresh berries.

Priced for 1 hour service period. Breaks requires attendant. 1 attendant for every 100 guests.
25 Guest Minimum Service. Small group fee for groups less than 25.



A LA CARTE SNACKS

SAVORY

CHARCUTERIE BOXES

BAVARIAN PRETZELS

With beer cheese and mustards

KIND BARS

TRAIL MIX

BAGGED KETTLE CHIPS

Salt and vinegar, BBQ, sea salt

GRANOLA BARS

BAGGED MINI PRETZELS

BAKED & SWEET

ICE CREAM BARS

CHOCOLATE CHIP COOKIE ^{GF}

ASSORTED DESSERT BARS

BROWNIE ^{GF}

ASSORTED CANDY BARS

BROWNIE & BLONDIES

HOUSE-MADE CHIPS

FRESH POPPED POPCORN



GOURMET BOX LUNCHES

SANDWICHES

THE WISCONSIN CHEDDAR

Rich Wisconsin cheddar cheese paired with sliced prime NY strip

TUNA BLISS

Albacore tuna in a pita pocket, leaf lettuce, tomato, onion, cheddar cheese, balsamic reduction

THE ITALIAN

Prosciutto, capicola, salami, ham, arugula, roasted red peppers, garlic Parmesan spread on focaccia

TURKEY HARVEST

Roasted turkey, Swiss cheese, baby greens, cranberry aioli on sourdough bread

THE BAY VIEW ^{VG GF}

Grilled portobello, asparagus, roasted eggplant, grilled red onion, spinach, roasted red pepper aioli

THE CLASSIC

Choice of ham, turkey, or roast beef with cheddar cheese, green leaf lettuce on baguette

SALAD

CAESAR SALAD

Baby romaine, focaccia croutons, shaved pecorino romano, creamy caesar dressing

FIELD OF GREENS SALAD ^{GF VG}

Mixed baby greens, sliced cucumbers, shaved carrots, kalamata olives, cherry tomatoes, shaved red onions with choice of balsamic or ranch dressing

RIVERWEST SALAD ^{GF V}

Baby spinach, fresh strawberries and blueberries, red onions, candied pecans, goat cheese, balsamic dressing

SANDWICH PLATTER

SERVES 12 PEOPLE

1 SELECTION

PER PLATTER

2 SELECTION

PER PLATTER

3 SELECTION

PER PLATTER

SANDWICH PLATTER ENHANCEMENTS

SERVES 12 PEOPLE

EGG SALAD ^{GF}

Classic egg salad made with free-range farm-fresh eggs

TUNA SALAD ^{GF}

Flaky tuna, creamy mayo

HOUSE-MADE CHIPS ^{V GF}

QUINOA SALAD ^{VG GF}

Red quinoa, chopped kale, diced red onion, shaved Brussels sprout, raisin, apple cider vinegar

RED POTATO SALAD ^{GF}

Applewood bacon, scallions, grain mustard

COUSCOUS PASTA SALAD ^{VG}

Israeli cous cous, cucumber, tomatoes, fresh herbs mixed with house vinaigrette

VEGETABLE PASTA SALAD ^V

Fresh garden vegetable and tri-color pasta in Italian dressing

GARDEN SALAD ^{VG GF}

Served with balsamic and ranch dressing

Boxed lunches include: house made chips or pasta salad, whole seasonal fruit and fresh baked jumbo cookie.

Minimum of 25 guests. 2 Selections for groups of 25 or less. 3 Selections for groups of 25 or more.

Small group fee for groups less than 25. All box lunch items can be served in gluten free wrap for additional charge. Beverages sold separately.



PLATED LUNCH

ENTREES

PER PERSON

FRESH SEARED SALMON ^{GF}

Served with lemon beurre blanc, seasonal vegetable and rice pilaf with spinach

STEAK FRITES ^{GF}

House marinated steak tips served with garlic parmesan roasted red potato wedges garnished with slow roasted cherry tomatoes

MIDWEST POT ROAST ^{GF}

Roasted root vegetables, roasted garlic mashed potatoes

BOURBON GLAZED CHICKEN BREAST ^{GF}

Served with mashed potatoes and green beans

CHICKEN PICATTA

Served over linguine with a lemon caper sauce with a side of roasted broccoli and cauliflower

TERIYAKI GLAZED CHICKEN THIGH ^{GF}

Served with vegetable fried rice and steamed broccoli

SALADS SELECT ONE

MIXED GREEN SALAD

Fresh crisp greens, cherry tomato, sliced cucumber, shaved carrots. Served with one of the following;

Ranch, balsamic, Italian, raspberry vinaigrette

CAESAR SALAD

Focaccia croutons, shaved pecorino romano, caesar dressing

GREEK SALAD

DESSERTS SELECT ONE

FLOURLESS CHOCOLATE CAKE ^{GF}

VANILLA CAKE RASPBERRY MASCARPONE

BLUEBERRY CHOCOLATE BREAD PUDDING

APPLE CRUMB

LEMON ITALIAN CREAM CAKE

All plated meals are served with salad, entrée, dessert, basket of assorted rolls and sweet butter, iced water, iced tea, and coffee service. Serves 50 guests minimum. Small group fee for groups less than 50.



PLATED DINNER

ENTRÉES

PER PERSON

PETITE FILET MIGNON & GRILLED SHRIMP ^{GF}

Wine demi sauce, mashed potatoes, grilled asparagus

BRAISED SHORT RIBS ^{GF}

Asiago mashed potatoes, roasted broccoli and cauliflower blend, demi

CHILI GLAZED SALMON ^{GF}

Stir fried vegetables and jasmine rice

PESTO SHRIMP ^{GF}

Tomato, parsley, lemon, basil pesto cream sauce over linguine

GRILLED SIRLOIN AU POIVRE ^{GF}

Garlic smashed potatoes, roasted baby carrots, peppercorn cream sauce

GRILLED PORK CHOP ^{GF}

Mashed potatoes, seasonal vegetable, apple cider port sauce

MEDITERRANEAN CHICKEN BREAST ^{GF}

Seared airline chicken breast, artichoke hearts, diced tomato, capers, rice pilaf, sautéed squash and zucchini

CLASSIC CHICKEN PICATTA

Lemon caper sauce, linguine, charred cauliflower and broccoli

CHICKEN SALTIMBOCCA ^{GF}

Seared chicken breast, crispy prosciutto, sage, rice, baby spinach, tomato madeira sauce

SALADS SELECT ONE

CAESAR SALAD

Baby romaine, focaccia croutons, shaved romano, creamy caesar dressing

CRISP GREEN SALAD ^{VG GF}

Mixed greens, carrots, cucumber, cherry tomatoes, raspberry vinaigrette

MINI WEDGE SALAD ^{GF}

Iceberg wedge, red onion, cucumber, cherry tomato, bacon, gorgonzola crumbles, blue cheese dressing

KALE SALAD

Chopped kale, shaved brussel sprout, pickled red onion, pepitas, crumble goat cheese, apple cider vinaigrette

DESSERTS SELECT ONE

FLOURLESS CHOCOLATE CAKE ^{GF}

VANILLA CAKE RASPBERRY MASCARPONE

BLUEBERRY CHOCOLATE BREAD PUDDING

APPLE CRUMB

LEMON ITALIAN CREAM CAKE

All plated meals are served with salad, entrée, dessert, basket of assorted rolls and sweet butter, iced water, iced tea, and coffee service. Serves 50 guests minimum. Small group fee for groups less than 50.

ADDITIONAL PLANT BASED ENTRÉE SELECTIONS

Dietary entree alternatives for Plated Meals

LUNCH | DINNER

BUTTERNUT SQUASH RISOTTO CAKE ^{V GF}

Roasted butternut squash, kale, creamy risotto breaded and fried to golden brown, served with a sweet potato puree, sautéed garlic

CAPRESE STUFFED PORTOBELLO ^V

Tempura fried mushroom, stuffed with tomato and mozzarella, finished with pesto and balsamic glaze, served with roasted potatoes and sautéed green beans

EGGPLANT ROLLATINI ^{GF VG}

Stuffed with herbed tofu cheese, purple mashed potato, garlicky broccolini, tomato coulis

MEATBALLS ^{VG}

GLUTEN FREE PASTA UPON REQUEST

Vegan Impossible meatballs with basil tomato sauce and pasta





CREATE YOUR OWN BOWL BUFFET

LUNCH | DINNER

BASE ^{VG}

Cold SELECT ONE

Mixed baby greens ^{GF}
Romaine lettuce ^{GF}
Iceberg lettuce ^{GF}
Baby spinach ^{GF}
Kale ^{GF}
Quinoa ^{GF}
Udon noodles

Hot SELECT ONE

Rice ^{GF}
Brown rice ^{GF}
Couscous
Orzo pasta

PROTEIN ^{GF} SELECT TWO

Cold

Grilled chicken
Roast beef sirloin
Roast turkey
Applewood smoked bacon
Shrimp (additional charge per person)

Warm

Korean bulgogi beef
Fried tofu and mushrooms ^{VG}
Bbq pulled pork

TOPPINGS SELECT FIVE

Shredded carrots ^{GF VG}
Cucumbers ^{GF VG}
Kalamata olives ^{GF VG}
Grape tomatoes ^{GF VG}
Sweet peppers ^{GF VG}
Cauliflower ^{GF VG}
Garbanzo beans ^{GF VG}
Black olives ^{GF VG}
Red onions ^{GF VG}
Black beans ^{GF VG}
Chopped egg ^{GF}
Croutons ^V

CHEESE ^{GF} SELECT TWO

Cold

Blue cheese
Jack cheese
Cheddar cheese
Feta cheese
Parmesan cheese

DRESSINGS ^{VG} SELECT TWO

Blue cheese
Caesar
Buttermilk ranch
Balsamic vinaigrette
Italian vinaigrette

DESSERT SELECT ONE

Mini Whoopie Pies
Mini Dessert Cups
Cookie/ Brownie
Assorted Dessert Bars

Served with rolls, sweet butter, iced water, iced tea, and coffee service. Buffet service includes silverware roll-ups on the buffet.
Optional full table set may be added for additional charge per person. Serves minimum of 25 guests.
Small group fee for groups less than 25.



SIGNATURE BUFFETS

LUNCH | DINNER

ASIAN

ORANGE CHICKEN

Breaded white meat chicken, tossed in house-made orange citrus sauce, garnished with sesame seeds and scallions

BEEF & BROCCOLI

Seared sliced flank and fresh broccoli tossed in a sweet soy glazed. Garnished with scallions

VEGETABLE LO MEIN

Yellow noodles, tossed with fresh vegetables and a ginger soy sauce. Finished with scallions and sesame seeds

VEGETABLE STIR FRY

Sautéed peppers, onion, carrots, celery, baby corn, water chestnuts, broccoli, mushrooms

WHITE RICE

STEAMED WHITE RICE

FORTUNE COOKIES

THE THIRD WARD

“FRENCH ONION” CHICKEN ^{GF}

Sherry butter, caramelized onions, Gruyere cheese

GRILLED SALMON ^{GF}

POTATO AU GRATIN ^{GF}

SEASONAL VEGETABLE MEDLEY ^{GF V}

KALE CAESAR SALAD ^{GF}

MINISTRONE SOUP

APPLE & BLUEBERRY PIE

ICED TEA ADDITION

Lunch and dinner buffet served with rolls, sweet butter, iced water, and coffee service. Buffet service includes silverware roll-ups on the buffet. Optional full table set may be added for additional charge per person. Serves minimum of 25 guests. Small group fee for groups less than 25.



SIGNATURE BUFFETS

LUNCH | DINNER

BURRITO BOWL

CHICKEN TINGA

Shredded chicken in a sauce made from tomatoes, chipotle chilis in adobo, and sliced onions

CARNE ASADA

Grilled marinated flank steak

CILANTRO LIME RICE

STEWED BLACK BEANS

FAJITA VEGETABLE

Pico, guacamole, Mexican slaw, corn tortilla, flour tortilla, salsa, sour cream, lettuce, pico, jalapeno

FLAN

TASTE OF WISCONSIN

WISCONSIN CHEESE AND BEER SOUP

PORK TENDERLOIN MARSALA

Seared pork tenderloin finished with a mushroom marsala sauce

STEAK TIPS

Marinated teres major, grilled with peppers and onions

GARLIC MASHED POTATOES

GLAZED CARROTS

CARROT CAKE

THE MIDWEST ITALIAN

SAUSAGE AND PEPPERS

Grilled sweet Italian sausage and peppers, finish with a tomato sauce

CHEF INSPIRED FLATBREADS

MEATBALLS

Blend of beef and pork mix. Cooked in house marinara

WI CLASSIC PIZZA

Thick, airy crust and a tangy tomato sauce

ITALIAN CHOPPED SALAD

Romaine, salami, olives, cucumber, tomato, peppers, pepperoncinis, mozzarella, Italian dressing

WHOOPIE PIES

Vanilla, espresso, raspberry, salted caramel

ICED TEA ADDITION

Lunch and dinner buffet served with rolls, sweet butter, iced water, and coffee service.
Buffet service includes silverware roll-ups on the buffet. Optional full table set may be added for additional charge.
Serves minimum of 25 guests. Small group fee for groups less than 25.



BUFFET ENHANCEMENTS

HAMBURGERS

6oz fresh Angus burgers, American cheese, buns, ketchup, mustard, relish, lettuce, sliced tomato, red onion, pickle chips

STEAK TIPS

House marinated teres major, peppers, onions

SAUSAGE AND PEPPERS

Grilled sweet Italian sausage and peppers, finish with a tomato sauce

HOT DOGS

Hots dogs, buns, ketchup, mustard, relish

CHICKEN PARM

Classic breaded chicken breast, mozzarella cheese, marinara

CHICKEN PICATTA

Pan-fried chicken cutlets coated in flour, zesty lemon-butter sauce, capers

CHICKEN MARSALA

Pan-fried chicken cutlets in a creamy sauce, Marsala wine, mushrooms, butter

PULLED PORK

House blend spices slow roasted pork butt

MASHED POTATOES

Garlic butter, mashed potatoes

MEATBALLS

Blend of beef and pork cooked in house marinara

GRILLED CHICKEN BREAST

CORN CHOWDER

Cream corn, fresh corn, bacon Idaho potatoes, cream broth

MINISTRONE SOUP

Carrot, onion, celery, green beans, kidney beans, stewed tomato

WISCONSIN BEER & CHEESE SOUP

ROASTED POTATOES

Herb roasted baby potatoes

GLAZED CARROTS

Honey glazed baby carrots

SEASONAL VEGETABLE MEDLEY

GRILLED ASPARAGUS

MAC & CHEESE

BAKED PASTA

Baked penne, marinara, mozzarella

EGG ROLLS

FRIED RICE

White, rice, sautéed vegetables, soy sauce, scrambled eggs, scallions

SPANISH RICE

White rice, tomatoes, onions, garlic, peppers, spices

May be passed for additional charge per passer. 1 passer per 50 guests.

BUFFET SELECTIONS

FRUIT SALAD

HUMMUS & PITA

BBQ CHICKEN SALAD

QUINOA SALAD

PASTA SALAD

GREEK SALAD

CHIPS & DIP

CAESAR SALAD

MIXED GREEN SALAD

SPINACH PIES

PEPPERONI PIZZA

VEGGIE PIZZA

CHEESE PIZZA

BUFFALO CHICKEN PIZZA

WI CLASSIC PIZZA



RECEPTION STATIONS

STATIONARY

PER PERSON

SUSHI DISPLAY

**ARTISANAL CHEESE &
CHARCUTERIE DISPLAY**

INTERNATIONAL CHEESE DISPLAY

ANTIPASTO DISPLAY

ASSORTED FRUIT DISPLAY

GARDEN FRESH CRUDITE

STATION ENHANCEMENTS

SEASONAL ROASTED VEGETABLE MEDLEY ^{GF VG}

**WHIPPED SWEET POTATOES WITH
BUTTER AND BROWN SUGAR** ^{GF V}

GARLIC HERB ROASTED POTATOES ^{GF V}

GREEN BEANS WITH LEMON ESSENCE ^{GF VG}

LEMON GARLIC ^{GF VG}
ROASTED BRUSSELS SPROUTS

RICE PILAF ^{GF VG}

SAUTÉED MUSHROOMS ^{GF VG}

ACTION STATION

PER PERSON

ROASTED PRIME RIB

Herb crusted prime rib, au jus, grilled vegetables

BEEF TENDERLOIN

Dinner roll, horseradish cream sauce

SLIDER STATION CHOICE OF TWO

OR HAVE ALL THREE FOR ADDITIONAL CHARGE

Philly cheesesteak, classic, or chicken bacon ranch

HERB ROASTED SIRLOIN

Dinner roll, sautéed shishito peppers

JERK SPICED PORK LOIN

Roasted pork loin, mango salsa

PANINI STATION CHOICE OF TWO

Tomato mozzarella, Italian, Cuban, or tuna melt

TURKEY BREAST

Oven roasted turkey breast, dinner rolls, gravy

GRILLED CHEESE STATION CHOICE OF TWO

Brie and pear, four cheese, short rib, or mac and cheese. Served with house chips

AL PASTOR CHICKEN OR PORK

Rice, stewed beans, tortilla

A TASTE OF ITALY PASTA STATIONS

Substitute gluten free pasta

PASTAS

CHOOSE TWO
Penne
Cavatappi
Shells
Linguine

SAUCES

CHOOSE TWO
Bolognese
Alfredo
Marinara
Pesto

TOPPINGS

CHOOSE TWO
Broccoli
Mushrooms
Cauliflower
Spinach

PROTEINS

CHOOSE TWO
Bacon
Ham
Chicken
Sausage

Culinary attendant (2 Hours). Serves minimum of 25 guests. Small group fee for groups less than 25.

HORS D'OEUVRE STATIONS

PER 25 PIECES

CHICKEN CORNUCOPIA
 BUFFALO CHICKEN SPRING ROLL
 PIGS IN A BLANKET
 MINI PIZZA ^V
 CHICKEN EMPANADA
 VEGETABLE SPRING ROLLS
 SPANAKOPITA
 VEGETABLE EMPANADA ^V
 CRAB RANGOONS ^V
 ARACINI ^{V GF}
 BUTTERNUT SQUASH ARACINI ^{V GF}
 TOMATO BRUSCHETTA
 WITH PARMESAN AND BALSAMIC GLAZE ^V

PER 25 PIECES

THAI CHICKEN SKEWERS ^{GF}
 CARIBBEAN JERK CHICKEN SKEWERS ^{GF}
 PASTRAMI SPRING ROLLS
 MINI QUICHE ^V
 BEEF EMPANADA
 STEAK & CHEESE SPRING ROLLS
 SLICED BEEF TENDERLOIN ON CROSTINI WITH
 CHIPOTLE AIOLI AND PICKLED RED ONION
 MINI STUFFED POTATO SKINS ^{GF}
 TOMATO, MOZZARELLA, ^{V GF}
 ARTICHOKE SKEWERS

PER 25 PIECES

PORK CARNITA TOSTONE WITH
 CILANTRO AIOLI
 MINI CUBANS
 COCONUT SHRIMP
 BEEF TERIYAKI ^{GF}
 ORANGE GLAZED SHRIMP SKEWERS ^{GF}
 SHRIMP COCKTAIL ^{GF}
 SESAME TUNA WITH WASABI MAYO
 ON A WONTON CHIP

PER 25 PIECES

CRABCAKES WITH LEMON CAPER REMOULADE
 BACON WRAPPED SCALLOPS ^{GF}
 BACON WRAPPED PEACH BBQ BRISKET ^{GF}
 MINI LOBSTER ROLLS



May be passed for additional charge per passer. 1 passer per 50 guests.



DESSERT

RECEPTION DESSERT DISPLAYS

ASSORTED ITALIAN COOKIES & MINI DESSERTS

CANDY SHOP [✓]

Chocolates, assorted candy in candy jars

CUPCAKE TOWER [✓]

Chef's choice

SWEET AND SWEETER [✓]

Our combination of house bake cookies and brownies

A LA CARTE DESSERTS

1 dozen minimum, per selection.

MINI ASSORTED CUPCAKES

RICH CHOCOLATE
MOUSSE SHOOTERS

BANANA PUDDING SHOOTERS

CARAMEL APPLE SHOOTERS

KEY LIME TARTLET

ASSORTMENT OF MINI TARTS

HOUSE MADE COOKIES

FRENCH MACARONS

ASSORTMENT OF DESSERT BARS

HOUSE BAKED BROWNIES

ASSORTED MINI CHEESECAKES

All bars subject to minimum consumption. The request for cash bars require the bartender fee to be charged to client.

HOST BAR PACKAGES

Bartender fee per bar (4 hours). Each bar is designed to serve 100 guests.

CHOICE OF DELUXE, PREMIUM OR BEER & DELUXE WINE

ONLY PRICING OPTIONS

ONE HOURS

TWO HOURS

THREE HOURS

FOUR HOURS



HOSTED CONSUMPTION & RETAIL BAR SERVICES

PREMIUM COCKTAILS

DELUXE COCKTAILS

CRAFT | IMPORTED BEER

DOMESTIC BEER | SELTZER

PREMIUM WINE BY THE GLASS

DELUXE WINE BY THE GLASS

SPARKLING WINE BY THE GLASS

SPARKLING WATER

BOTTLED WATER

PEPSI PRODUCTS AND JUICES

SPECIALTY BAR SERVICES

Artisanal beverages with premium spirits, unique ingredients, house made syrups, creative garnishes, including a smoke bubble gun that tops drinks with a flavor infused bubble of smoke. Due to the unique nature of the craft beverage creations, each Specialty Bar is designed to serve approximately 30-40 drinks per hour.

RECEPTION PACKAGE

Choose From:

OLD FASHIONED BAR

Selection of premium bourbons, infused syrups and bitters to craft the perfect old fashioned

MARTINI BAR

Selection of classic and creative martinis

MARGARITA BAR

Selection of premium tequila and mezcal, assorted margarita flavors, rimming salts and fruit garnish

SWEET SIPS BAR

Selection of cordials, dessert style and coffee infused cocktails

GIN & TONIC BAR

Selection of artisanal gins paired with variety of tonic water and botanical garnish

WHISKEY & BOURBON BAR

Selection of fine whiskeys and bourbons

RUM BAR

Bringing a tropical vibe with tiki-inspired cocktails, exotic fruit juices and an array of rums

BLOODY MARY BAR

Create your ultimate bloody mary with choice of vodka, tequila or bourbon, dressed with candied bacon, celery stalks, stuffed olives, celery salt, lemons, limes and assorted hot sauces

CHAMPAGNE BAR

Featuring sparkling wines, champagne and prosecco with variety of liquor, mixers and garnishes for your favorite bubbly creations

MIMOSA BAR

Bubbly prosecco, fresh juices, purees, and garnishes to craft your perfect mimosa

MOCKTAIL BAR

A selection of hand crafted, alcohol-free mocktails and virgin classic cocktails

Adjusted price for mocktail bar



BRANDS

PREMIUM WINE

Daou Cabernet Sauvignon
Daou Chardonnay
Matua Sauvignon Blanc
La Crema Pinot Noir

DELUXE WINE

Three Thieves Cabernet Sauvignon
Three Thieves Pinot Noir
Three Thieves Pinot Grigio
Three Thieves Chardonnay

PREMIUM SPIRITS

Woodford Reserve Bourbon
Crown Royal Whiskey
Johnnie Walker Black Scotch
Bombay Sapphire Gin
Captain Morgan Rum
Patron Tequila
Grey Goose Vodka

DELUXE SPIRITS

Four Roses Small Batch Bourbon
Seagram's Whiskey
Dewar's White Label Scotch
Tanqueray Gin
Bacardi Rum
Jimador Silver Tequila
Tito's Vodka
Casamigo Blanc

IMPORTED BEER

Stella Artois
Modelo

CRAFT BEER

Milwaukee local selection
inquire for current seasonal offerings

DOMESTIC BEER

Bud Light
Michelob Ultra

HARD SELTZERS

White Claw
High Noon

NON-ALCOHOLIC BEVERAGES

Still and sparkling water
Soft drinks
Juices