



MARCUS
PERFORMING ARTS
CENTER

Catering
MENU

Welcome to the MARCUS PERFORMING ARTS CENTER

We understand that every event deserves an exceptional level of service and sophistication, and we are committed to exceeding expectations in every aspect of the culinary experience.

Our menu reflects a passion for innovation, elevated presentation, and thoughtfully sourced ingredients. From refined plated dinners and abundant buffets to interactive chef-driven stations, each offering is designed to delight guests while complementing the unique style and atmosphere of your event. Guided by a talented team of chefs and hospitality professionals, we create memorable dining experiences tailored to a wide range of tastes, preferences, and dietary needs.

Key Highlights of Our Catering Services

Customized & Flexible Experiences

Every event is unique, and our culinary team works closely with each client to curate menus that align seamlessly with your vision, preferences, and budget.

Exceptional Hospitality

Our experienced and attentive service staff is dedicated to delivering polished, professional hospitality that ensures every guest enjoys a memorable dining experience.

Commitment to Sustainability

We value environmentally responsible practices and proudly prioritize locally sourced and sustainable ingredients whenever possible.

Meticulous Attention to Detail

From initial planning through final execution, we approach every element with precision and care to ensure a flawless and elevated event experience.

Beautiful Culinary Presentation

Each dish is thoughtfully crafted and artfully presented, enhancing not only the flavor profile but also the visual atmosphere of your event.

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We look forward to the opportunity to collaborate with you and contribute to the success of your event through exceptional cuisine, elevated hospitality, and unforgettable experiences.

Marcus Performing Arts Center
OVG Hospitality

Taste THE DIFFERENCE

GREEN + SUSTAINABILITY

**WORLD
CENTRIC**
FOR A BETTER WORLD

ReMIX
ORGANICS
COMPANY

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 MILWAUKEE COMMUNITY

We're honored to work alongside incredible community partners who help bring the true flavors of Milwaukee to life. Their craft and passion are woven throughout our culinary program. Look for the icon on the menu to discover their creations—each selection directly supports the local community.



COFFEE

Pricing is based on up to two hours of service with replenishments as needed. Extended service beyond two hours will require additional service fees.

COFFEE SERVICE

FRESHLY BREWED STONE CREEK COFFEE

Regular or decaffeinated coffee, served with half & half, oat milk, almond milk, sugar, sugar substitutes

45
per gallon

HOT TEA SERVICE

Earl Grey, lavender mint, jasmine, blueberry hibiscus, and turmeric ginger teas served with honey, fresh lemon, sweeteners, cups, lids, and stirrers.

45
per gallon

TABLESIDE COFFEE OR TEA

Regular coffee, decaffeinated coffee, or hot tea served tableside during meal service.

5
per guest

STONE CREEK BARISTA EXPERIENCE

Bring the coffeehouse experience to your event with barista-prepared specialty beverages featuring locally roasted Stone Creek Coffee.

2-HOUR PACKAGE 600

75 cups | 8 for each additional cup over 75

Espresso | Cappuccino | Latte | Mocha

Proudly serving **Stone Creek Coffee**, locally roasted in Milwaukee



BEVERAGES

Refreshing selections for meetings, receptions, and celebrations.

Minimum of 25 guests or subject to a small-group fee. Pricing reflects a single drop-off service.
Replenishment or consumption-based beverage service requires an attendant and additional service fees.

CHILLED BEVERAGE DISPENSERS

20 per gallon | Minimum of 3 gallons

INFUSED WATER

Choice of:

CUCUMBER LEMON MINT

Cucumber | Lemon | Fresh Mint

STRAWBERRY WATERMELON

Strawberry | Watermelon

CINNAMON ORANGE

Cinnamon | Orange

LEMONADE

Chilled classic lemonade.

ICED TEA

Served with fresh lemon and sweeteners.

HALF LEMONADE + HALF ICED TEA

Equal parts chilled lemonade and fresh-brewed iced tea.

INDIVIDUAL BEVERAGES

Priced per bottle

COLD SOFT DRINKS

5

Pepsi | Diet Pepsi | Starry | Mountain Dew | Root Beer

TROPICANA JUICES

6

Orange | Cranberry | Apple

AQUAFINA BOTTLED WATER

4

COMPLETE MEETING BEVERAGE PACKAGE

Stone Creek regular and decaffeinated coffee, hot tea, assorted soft drinks, and bottled water.

UP TO 4 HOURS OF SERVICE

20 per guest



PLATED BREAKFAST

Priced per guest | Minimum of 25 guests | Under 25 subject to small group fee

All plated breakfast selections include a seasonal fresh fruit cup, regular and decaffeinated Stone Creek Coffee, and ice water.

Please select one breakfast entrée for the group. Vegetarian and other dietary accommodations are available with advance notice.

CLASSIC BREAKFAST

26

Soft scrambled eggs with fresh parsley, roasted breakfast potatoes with peppers and onions, and your choice of bacon, chicken sausage, ham, or an individual yogurt.

BELGIAN WAFFLES

28

Warm Belgian waffles with your choice of apple-cinnamon, bananas Foster, or wild berry topping, served with maple syrup, creamery butter, roasted breakfast potatoes, and your choice of bacon, chicken sausage, ham, or an individual yogurt.

RIVERWALK

26

Smoked salmon with dill cream cheese, pickled red onion, capers, toasted plain bagel, marinated cherry tomatoes, and sliced cucumber.

COMPLETE YOUR BREAKFAST

ASSORTED BREAKFAST PASTRIES

48 per dozen

Muffins | Scones | Butter Croissants

TROPICANA JUICES

6 each

Orange | Cranberry | Apple



BREAKFAST BUFFETS

Priced per guest | Minimum of 25 guests | Under 25 subject to small group fee | 1.5 hours of service

All breakfast buffets include seasonal fresh fruit and berries, regular and decaffeinated Stone Creek Coffee, and ice water.

Buffet selections must be ordered for the full guaranteed guest count.

CONTINENTAL

24

Choice of assorted muffins, assorted scones, or butter croissants, plus assorted plain, everything, and cinnamon-raisin bagels. Served with cream cheese, butter, preserves, and individual yogurt cups.

CLASSIC

32

Choice of assorted muffins, assorted scones, or butter croissants, served with butter and preserves. Includes soft scrambled eggs, roasted breakfast potatoes with peppers and onions, individual yogurt cups with honey and granola, and your choice of bacon, chicken sausage, or ham.

BELGIAN WAFFLE DELUXE

34

Warm Belgian waffles with apple-cinnamon, bananas Foster, and wild berry toppings. Served with maple syrup, creamery butter, roasted breakfast potatoes with peppers and onions, individual yogurt cups with honey and granola, and your choice of bacon, chicken sausage, or ham.

SOUTHWEST BREAKFAST

32

Southwest egg scramble with cheddar cheese, green chiles, black beans, and tomatoes. Served with chorizo patties, roasted breakfast potatoes with peppers and onions, warm flour tortillas, and salsa.

ENHANCE YOUR BREAKFAST

YOGURT PARFAITS

7 each

Vanilla yogurt | Granola | Fresh berries

BREAKFAST SANDWICHES

7 each

Available in select varieties



À LA CARTE BREAKFAST & MEETING BREAKS

Easy additions for breakfast service, meetings, receptions, and breaks throughout the day.

BREAKFAST SANDWICHES

7 each | Minimum of 12 per selection

BACON, EGG & CHEDDAR

Crisp bacon, scrambled egg, and cheddar on a toasted English muffin.

HAM, EGG & CHEDDAR

Smoked ham, scrambled egg, and cheddar on a toasted English muffin.

CHICKEN SAUSAGE, EGG & CHEDDAR

Chicken sausage, scrambled egg, and cheddar on a toasted English muffin.

SPINACH, MUSHROOM, EGG & CHEDDAR

Sautéed spinach and mushrooms, scrambled egg, and cheddar on a toasted English muffin.

FRESH FRUIT & PLATTERS

WHOLE FRESH FRUIT V GF VG

4 each

Apples | Bananas | Oranges

SEASONAL FRUIT CUPS V GF VG

6 each

Seasonal fresh fruit and berries.

SLICED SEASONAL FRUIT PLATTER V GF VG

95 per platter

Serves approximately 10 guests.

VEGETABLE CRUDITÉ PLATTER V GF

75 per platter

Seasonal vegetables | Roasted red pepper hummus | Ranch

MORNING FAVORITES

Priced per each | Minimum of 12 per selection

ASSORTED INDIVIDUAL YOGURT CUPS V GF

5

YOGURT PARFAITS V GF

7

Vanilla yogurt | Granola | Fresh berries

BAGELS WITH CREAM CHEESE & PRESERVES

4

Plain | Everything | Cinnamon Raisin

BREAKFAST PASTRIES

4

Muffins | Scones | Butter Croissants

MEETING-BREAK SNACKS

Priced per each | Minimum of 12 per selection

CHIPS OR PRETZELS

4

POPCORN CUPS

5

TRAIL MIX CUPS

6



PLATED LUNCH

Priced per guest | Minimum of 25 guests | Under 25 subject to small group fee

Plated lunches include one first course, one featured entrée, fresh-baked rolls and butter, regular and decaffeinated Stone Creek Coffee, and ice water.

Please select one first course for the group.

FIRST COURSE

SALADS

WEDGE GF

Crisp iceberg wedge with red onion, cherry tomatoes, smoked bacon, blue cheese crumbles, and creamy ranch dressing.

CRISP GREENS V GF

Mixed greens with cherry tomatoes, cucumber, shaved carrot, and house-made raspberry vinaigrette.

CAPRESE V GF

Ripe tomatoes and fresh mozzarella with basil, extra-virgin olive oil, balsamic glaze, smoked sea salt, and cracked black pepper.

KALE & BRUSSELS SPROUTS V GF

Chopped kale and shaved Brussels sprouts with pickled red onion, sunflower seeds, crumbled goat cheese, and house-made apple-cider vinaigrette.

WATERMELON & HEIRLOOM TOMATO V GF

Heirloom tomatoes and watermelon with feta, toasted pine nuts, extra-virgin olive oil, balsamic glaze, and micro herbs. Seasonal.

CAESAR V

Crisp romaine lettuce with Caesar dressing, Parmesan cheese, and seasoned croutons.

SOUPS

POTATO LEEK V GF

Creamy potato and leek soup finished with caramelized shallots.

CHICKEN TORTILLA

Chicken, fire-roasted tomatoes, black beans, and corn, finished with Monterey Jack cheese.

TOMATO BASIL V GF

Roasted tomato and basil soup finished with crème fraîche.

HOUSE-MADE MINISTRONE V GF

Tomato-vegetable soup with zucchini, carrot, celery, kidney beans, and Parmesan.



PLATED LUNCH

Priced per guest | Minimum of 25 guests | Under 25 subject to small group fee

Please select one featured entrée for the group.

Vegetarian entrées are available for guests requiring an alternative meal.

COMPLETE YOUR LUNCH

Add a dessert from our selections
on page 26

ENTRÉES

SPINACH & GORGONZOLA STUFFED CHICKEN ^{GF} 32

Oven-roasted chicken breast stuffed with spinach and Gorgonzola, finished with champagne cream sauce, herb rice pilaf, and seasonal vegetables.

CHICKEN MARSALA ^{GF} 32

Seasoned chicken breast with wild mushroom Marsala sauce, garlic mashed potatoes, and honey-glazed carrots.

PECAN-CRUSTED CHICKEN ^{GF} 32

Pecan-crusted chicken breast with rosemary cream, maple-whipped sweet potatoes, and roasted Brussels sprouts.

HONEY-PORT-GLAZED PORK LOIN ^{GF} 36

Honey-port-glazed pork loin with Swiss potato tart and seasonal baby vegetables.

BRINED PORK CHOP ^{GF} 36

Brined pork chop with black-pepper velouté, stewed apples and cherries, and rosemary-roasted potatoes.

ROSEMARY-SALTED PETITE FILET MIGNON ^{GF} 62

Petite filet mignon with roasted-shallot demi-glace, Boursin whipped potatoes, and seasonal vegetables.

RED-WINE-BRAISED BEEF SHORT RIB ^{GF} 55

Tender red-wine-braised beef short rib with cauliflower-Yukon potato mousseline and seasonal vegetables.

PAN-SEARED SALMON ^{GF} 52

Pan-seared salmon with lemon beurre blanc, mushroom risotto, and seasonal vegetables.

GARLIC SHRIMP ALFREDO 30

Penne pasta with garlic-sautéed shrimp, creamy Alfredo sauce, baby peas, and smoked bacon.

VEGETARIAN ENTRÉES

Vegetarian selections may be chosen as an included entrée.

BUTTERNUT SQUASH RISOTTO CAKE ^V 34

Crispy butternut squash risotto cake with roasted squash and kale, sweet potato purée, and sautéed garlic spinach.

ROASTED CAULIFLOWER ^{V GF VG} 32

Roasted cauliflower with house-made gobi sauce, crispy chickpeas, charred broccolini, and herb gremolata.

GARDEN PRIMAVERA PASTA ^V 30

Penne pasta with roasted cherry tomatoes, crisp eggplant, broccolini, toasted pine nuts, Parmesan, fresh basil, and roasted-garlic white-wine butter sauce.

WILD MUSHROOM RISOTTO ^{V GF} 32

Creamy Arborio rice with wild mushrooms, roasted garlic, white wine, Parmesan, and fresh herbs.



LUNCH BUFFETS

Priced per guest | Minimum of 25 guests | Under 25 subject to small group fee | 1.5 hours of service

All lunch buffets include fresh-baked rolls and butter, regular and decaffeinated Stone Creek Coffee, and ice water.

UPTOWN DELI

32

BUILD-YOUR-OWN SANDWICHES:

MEATS

Smoked Turkey | Virginia Ham | Roast Beef

CHEESES

Swiss | Pepper Jack | Cheddar

BREADS

Assorted Specialty Breads | Sub Rolls

TOPPINGS & CONDIMENTS

Lettuce | Tomato | Onion | Pickles | Mayo | Mustard

SIDES

House Potato Chips | House Pasta Salad

SWEET

Chocolate Chip Cookies

TEX-MEX

42

BUILD-YOUR-OWN TACOS:

PROTEINS

Seasoned Ground Beef | Tinga Chicken

VEGETARIAN

Flame-Roasted Vegetables

TORTILLAS

Warm Flour Tortillas

SIDES

Yellow Rice | Southwest Salad

SALSA BAR

Salsa Verde | Pico de Gallo | Mango Salsa

CHIPS

Tortilla Chips

SWEET

Tres Leches Cake

ROMAN FEAST

48

SALADS

Caprese Salad | Caesar Salad

PASTA

Baked Ziti with Meatballs, Marinara, Mozzarella & Parmesan

PASTA

Penne with Grilled Chicken, Wild Mushrooms & Pesto Cream

FRESH

Seasonal Sliced Fruit

BREAD

Focaccia

SWEET

Tiramisu



BUILD-YOUR-OWN LUNCH BUFFET

Priced per guest | Minimum of 25 guests | Under 25 subject to small group fee | 1.5 hours of service

Create a customized lunch buffet by selecting one first course, two accompaniments, and your preferred entrée package. Includes fresh-baked rolls and butter, regular and decaffeinated Stone Creek Coffee, and ice water.

PACKAGE PRICING

ONE ENTRÉE — 42 per guest | TWO ENTRÉES — 48 per guest

Premium entrée enhancements apply as noted on the following page.

FIRST COURSE

Select one:

WEDGE GF

Crisp iceberg wedge with red onion, cherry tomatoes, smoked bacon, blue cheese crumbles, and creamy ranch dressing.

CRISP GREENS V GF

Mixed greens with cherry tomatoes, cucumber, shaved carrot, and house-made raspberry vinaigrette.

CAPRESE V GF

Ripe tomatoes and fresh mozzarella with basil, extra-virgin olive oil, balsamic glaze, smoked sea salt, and cracked black pepper.

KALE & BRUSSELS SPROUTS V GF

Chopped kale and shaved Brussels sprouts with pickled red onion, sunflower seeds, crumbled goat cheese, and house-made apple-cider vinaigrette.

WATERMELON & HEIRLOOM TOMATO V GF

Heirloom tomatoes and watermelon with feta, toasted pine nuts, extra-virgin olive oil, balsamic glaze, and micro herbs. *Seasonal.*

CAESAR V

Crisp romaine lettuce with Caesar dressing, Parmesan cheese, and seasoned croutons.

ACCOMPANIMENTS

Select two:

HERB RICE PILAF V GF

Seasoned rice pilaf with fresh herbs.

GARLIC MASHED POTATOES V GF

Creamy mashed potatoes with roasted garlic.

HONEY-GLAZED CARROTS V GF

Roasted carrots finished with honey glaze.

MAPLE-WHIPPED SWEET POTATOES V GF

Whipped sweet potatoes with maple and warm spices.

ROASTED BRUSSELS SPROUTS V GF VG

Oven-roasted Brussels sprouts with savory seasoning.

BOURSIN WHIPPED POTATOES V GF

Creamy whipped potatoes with garlic-and-herb Boursin cheese.

CAULIFLOWER-YUKON POTATO MOUSSELINE V GF

Silky whipped cauliflower and Yukon Gold potatoes.

SWISS POTATO GRATIN V GF

Layered potatoes baked with cream and Swiss cheese.

ROSEMARY-ROASTED POTATOES V GF

Roasted potatoes seasoned with rosemary and garlic.

MUSHROOM RISOTTO V GF

Creamy Arborio rice with wild mushrooms and Parmesan.

SEASONAL VEGETABLE MEDLEY V GF VG

Chef's selection of seasonally available vegetables.



BUILD-YOUR-OWN LUNCH BUFFET

Priced per guest | Minimum of 25 guests | Under 25 subject to small group fee | 1.5 hours of service

Select one or two entrées to complete your customized lunch buffet.
Premium entrée enhancements apply to the full guaranteed guest count.

PACKAGE PRICING

ONE ENTRÉE — 42 per guest | TWO ENTRÉES — 48 per guest

Premium entrée enhancements apply as noted below.

ENTRÉE SELECTIONS

SPINACH & GORGONZOLA STUFFED CHICKEN ^{GF}

Oven-roasted chicken breast stuffed with spinach and Gorgonzola, finished with champagne cream sauce.

CHICKEN MARSALA ^{GF}

Seasoned chicken breast with wild mushroom Marsala sauce.

PECAN-CRUSTED CHICKEN ^{GF}

Pecan-crusted chicken breast with rosemary cream sauce.

HONEY-PORT-GLAZED PORK LOIN ^{GF}

Roasted pork loin finished with a honey-port glaze.

BRINED PORK ^{GF}

Tender brined pork with stewed apples and cherries.

GARLIC SHRIMP ALFREDO

Penne pasta with garlic-sautéed shrimp, creamy Alfredo sauce, baby peas, and smoked bacon.

PREMIUM ENTRÉES

RED-WINE-BRAISED BEEF SHORT RIB ^{GF}

Tender beef short rib braised in red wine.

8 extra per guest

ROSEMARY-SALTED BEEF TENDERLOIN ^{GF}

Roasted beef tenderloin finished with roasted-shallot demi-glaze.

10 extra per guest

PAN-SEARED SALMON ^{GF}

Pan-seared salmon finished with lemon beurre blanc.

10 extra per guest

Premium enhancement pricing applies to the full guaranteed guest count.

VEGETARIAN ENTRÉES

Vegetarian selections may be chosen as an included entrée.

BUTTERNUT SQUASH RISOTTO CAKE ^V

Crispy butternut squash risotto cake with roasted squash, kale, and sweet potato purée.

GARDEN PRIMAVERA PASTA ^V

Penne pasta with roasted cherry tomatoes, crisp eggplant, broccolini, toasted pine nuts, Parmesan, fresh basil, and roasted-garlic white-wine butter sauce.

ROASTED CAULIFLOWER ^{V GF VG}

Roasted cauliflower with house-made gobi sauce, crispy chickpeas, charred broccolini, and herb gremolata.

WILD MUSHROOM RISOTTO ^{V GF}

Creamy Arborio rice with wild mushrooms, roasted garlic, white wine, Parmesan, and fresh herbs.



INDIVIDUAL LUNCHES

26 per guest | Minimum of 25 guests | Under 25 subject to small group fee

Convenient, individually portioned lunch selections featuring your choice of sandwich or wrap with thoughtfully paired accompaniments. Each selection includes one side, individual chips, a cookie, napkin, and condiments.

Minimum of five lunches per sandwich or wrap selection. Final quantities are required by selection.

ADD A BEVERAGE

SOFT DRINK or BOTTLED WATER

5 each

SANDWICH & WRAP SELECTIONS

ROASTED TURKEY & WISCONSIN CHEDDAR

Roasted turkey, Wisconsin cheddar, lettuce, tomato, and mayonnaise on ciabatta.

ROAST BEEF & HORSERADISH

Roast beef, cheddar, pickled red onion, lettuce, and horseradish mayonnaise on ciabatta.

SMOKED HAM & PROVOLONE

Smoked ham, provolone, lettuce, tomato, and dijonaise on ciabatta.

ITALIAN DELI

Ham, salami, chorizo, provolone, lettuce, tomato, pickled red onion, and mayonnaise on ciabatta.

HERB CHICKEN SALAD

Herb chicken salad with leaf lettuce on a butter croissant.

CHICKEN CAESAR WRAP

Grilled chicken, romaine, Parmesan, and Caesar dressing in a tomato-basil tortilla.

ROASTED ITALIAN VEGETABLE V

Roasted zucchini, yellow squash, portobello mushroom, red onion, and red pepper with provolone, lettuce, and herb mayonnaise on ciabatta.

MEDITERRANEAN HUMMUS WRAP V VG

Roasted red pepper hummus, cucumber, tomato, romaine, and pickled red onion in a spinach tortilla.

COMPLETE YOUR LUNCH

SIDES

Select one for the group:

SEASONAL FRESH FRUIT SALAD

Seasonal fresh fruit and berries.

HOUSE PASTA SALAD

House pasta salad with seasonal vegetables and Italian vinaigrette.

CHIPS

Select one for the group:

SALT & VINEGAR POTATO CHIPS

PRETZELS

COOKIE

Select one for the group:

CHOCOLATE CHIP

SUGAR

M&M



HORS D'OEUVRES

Priced per dozen | Minimum of 2 dozen per selection

Select hors d'oeuvres may be displayed or butler-passed based on the item and event format. Staffing recommendations are based on guest count, service duration, and event needs. Butler-passed subject to additional labor fee based on request.

Recommended quantities: 3–5 pieces per guest when followed by a meal | 8–10 pieces per guest for a heavy hors d'oeuvres reception.

VEGETARIAN

SERVED COLD

DEVILED EGGS V GF 38

Classic deviled eggs with Dijon, fresh chives, and smoked paprika.

Add *Crisp Prosciutto* — 8 extra per dozen

Add *Crisp Capers* — 5 extra per dozen

BRUSCHETTA V 54

Garlic-rubbed crostini topped with fresh tomatoes, basil, extra-virgin olive oil, Parmesan, and balsamic glaze.

WATERMELON & FETA SKEWERS V GF 38

Fresh watermelon and feta with mint, extra-virgin olive oil, cracked black pepper, and balsamic glaze. *Seasonal*.

CAPRESE SKEWERS V GF 54

Marinated mozzarella, cherry tomatoes, and fresh basil finished with balsamic glaze.

SERVED HOT

MUSHROOM ARANCINI V 48

Crispy wild mushroom risotto bites with Parmesan and fresh herbs.

ARTICHOKE BEIGNETS V 36

Crisp artichoke fritters served with horseradish cream.

BUTTERNUT SQUASH ARANCINI V 48

Crispy butternut squash and kale risotto bites with Parmesan.

VEGETABLE EMPANADAS V 68

Crisp vegetable-filled empanadas served with house dipping sauce.

MAC & CHEESE BITES V 48

Crispy macaroni and cheese bites served with chive aioli.

Add *Bacon Crumbles* — 8 extra per dozen

MINI STUFFED POTATO SKINS V 60

Petite red potato skins filled with cheddar and served with sour cream.

Add *Bacon Crumbles* — 8 extra per dozen

VEGETABLE SPRING ROLLS V 48

Crispy vegetable spring rolls served with sweet chili sauce.

WARM PEAR & GORGONZOLA PHYLLO CUPS V 54

Warm phyllo cups filled with Gorgonzola, caramelized onion, and pear jam.

STUFFED MUSHROOM CAPS V 48

Mushroom caps filled with garlic-herb cream cheese, Parmesan, and toasted breadcrumbs.



HORS D'OEUVRES

Priced per dozen | Minimum of 2 dozen per selection

Select hors d'oeuvres may be displayed or butler-passed based on the item and event format. Staffing recommendations are based on guest count, service duration, and event needs. Butler-passed subject to additional labor fee based on request.

Recommended quantities: 3–5 pieces per guest when followed by a meal | 8–10 pieces per guest for a heavy hors d'oeuvres reception.

MEAT & SEAFOOD

SERVED COLD

MANGO SHRIMP SPOONS ^{GF} 66

Chilled shrimp and mango with chile-lime mojo, presented on tasting spoons.

SMOKED SALMON CUCUMBER CUPS ^{GF} 66

Crisp cucumber cups filled with smoked salmon and dill cream cheese.

SERVED HOT

BEEF TENDERLOIN CROSTINI 72

Sliced beef tenderloin with chipotle aioli and pickled red onion on toasted crostini.

BEEF OR CHICKEN EMPANADAS 66

Savory beef or chicken empanadas served with chimichurri.
Add smashed avocado — 8 extra per dozen

HOMESTYLE MEATBALL SKEWERS ^{GF} 60

Two savory meatballs on each skewer, served with homestyle brown gravy.

USINGER'S BRAT & PEPPER SKEWERS ^{GF} 62

Milwaukee-made Usinger's bratwurst with roasted peppers and onions, served with whole-grain mustard.

BUFFALO CHICKEN CROSTINI 54

Shredded chicken tossed in spicy Buffalo sauce, served on toasted crostini with blue cheese drizzle.

CHICKEN SOUVLAKI ^{GF} 76

Herb-marinated chicken skewers served with tzatziki.

PO' BOY BITES 60

Choice of crispy shrimp or flaky cod with Cajun remoulade, lettuce, and tomato on toasted French bread.

CHICKEN POTSTICKERS 54

Crispy chicken potstickers with teriyaki glaze and sesame seeds.

HONEY-MUSTARD PULLED PORK CHIPS 60

Crisp tortilla chips topped with honey-mustard pulled pork.

MINI CRAB CAKES 72

Petite crab cakes served with Old Bay remoulade.

POMEGRANATE-GLAZED PORK BELLY BITES ^{GF} 60

Crisp pork belly bites finished with pomegranate-balsamic glaze.



DISPLAY PRESENTATIONS

Priced per guest | Minimum of 25 guests | Under 25 subject to small group fee | 1.5 hours of service

Designed for relaxed grazing, networking receptions, cocktail hours, and pre-show gatherings.

ANTIPASTI DELUXE

24

A generous Italian-inspired grazing display with cured meats, cheeses, vegetables, and savory accompaniments.

CURED MEATS

Soppressata | Prosciutto | Salami

IMPORTED CHEESES

Chef's selection of imported cheeses

BREADS

Sliced baguette | Toasted crostini | Breadsticks

VEGETABLES & OLIVES

Seasonal vegetables with extra-virgin olive oil and sea salt |
Marinated olives

DIPS & SPREADS

Roasted red pepper hummus | Vegetable tapenade

FINISHING TOUCHES

Toasted almonds

WISCONSIN CHEESES & CURDS

18

A locally inspired grazing display celebrating Wisconsin cheeses and classic accompaniments.

WISCONSIN CHEESES

Two rotating Wisconsin cheese selections

CHEESE CURDS

Two varieties of chilled Wisconsin cheese curds

BREADS & CRUNCH

Pretzels | Lightly toasted baguette | Assorted nuts

FRUIT ACCOMPANIMENTS

Fresh grapes | Assorted dried fruit

CHIPS, DIPS & SPREADABLES

20

A shareable assortment of crisp dippers paired with three house-made dips and spreads.

DIPPERS

House-made kettle chips | Pita chips | Sliced baguette

Select three:

WARM SPINACH & ARTICHOKE DIP V

Creamy spinach and artichoke dip with melted cheese.

HOUSE SOUR CREAM & ONION DIP V

Cool, creamy sour cream dip with savory onion and herbs.

BEER CHEESE SPREAD V

Rich, creamy cheese spread with a savory beer finish.

ROASTED RED PEPPER HUMMUS V GF

Smooth chickpea hummus blended with sweet roasted red peppers.

VEGETABLE TAPENADE V GF

Savory spread of finely chopped vegetables and herbs.



DISPLAY PRESENTATIONS

Pricing and minimums vary by presentation | 1.5 hours of service

Interactive and shareable favorites designed for casual receptions, social gatherings, and late-afternoon or evening events.

LOADED NACHO BAR

18

Priced per guest | Minimum of 25 guests

Build your own loaded nachos with savory proteins, fresh salsas, and classic toppings.

CRISPY BASE

Tortilla Chips

PROTEINS

Shredded Chicken | Seasoned Ground Beef

SALSAS

Black Bean & Roasted Corn Salsa | Pico de Gallo | Salsa Fuego

TOPPINGS

Sour Cream | Jalapeños | Black Olives | Green Onions

OPTIONAL ENHANCEMENTS

Add **Warm Queso** – 4 extra per guest

Add **Fresh Guacamole** – 4 extra per guest

ARTISAN FLATBREAD PIZZAS

20

Priced per pizza | Minimum of 5 per selection

Displayed on wooden boards and cut into six slices.

SMOKED CHICKEN

Smoked chicken with caramelized onions, goat cheese, and arugula pesto.

SICILIAN-STYLE SALAMI

Sicilian-style salami with creamy sun-dried tomato ricotta.

ROASTED VEGETABLE ^V

Roasted zucchini, yellow squash, mushrooms, peppers, and caramelized onions with mozzarella and pesto.

BARBECUE CHICKEN

Barbecue chicken with grilled red onions, peppadew peppers, and chipotle cheddar.

BUFFALO CHICKEN

Buffalo chicken with blue cheese, shaved celery, and carrots.

GRILLED SAUSAGE & PEPPER

Grilled sausage with peppers, onions, ricotta, goat cheese, and Genovese sauce.

SIGNATURE SLIDERS

78

Priced per dozen | Minimum of 2 dozen per selection

Displayed on wooden boards and ordered by flavor.

ANGUS BEEF & CHEDDAR

Angus beef topped with cheddar, caramelized onions, and house sauce.

TANGY BARBECUE PULLED PORK

Barbecue pulled pork topped with crispy fried onions and sliced pickle.

HONEY-BUTTER FRIED CHICKEN

Crispy honey-butter fried chicken served on a warm biscuit.
10 extra per dozen

TEMPURA PORTOBELLO MUSHROOM ^V

Crispy tempura portobello mushroom with caramelized onions, Swiss cheese, and garlic aioli.



ACTION & CARVING STATIONS

Station pricing is per guest | Minimum guest count 50

Bring an interactive element to your event with chef-inspired stations prepared in advance and finished, assembled, or carved to order by a dedicated Culinary Attendant.

CULINARY ATTENDANT

160 for up to 4 hours | 40 each additional hour

Additional attendants may be recommended based on guest count, service duration, and station format.

LOADED WHIPPED POTATO BAR 10

Creamy mashed potatoes portioned and finished to order with a selection of savory toppings.

TOPPINGS

Smoked Bacon | Wisconsin Cheddar | Sour Cream |
Green Onions | Crispy Onions | Homestyle Gravy

MAC & CHEESE STATION 27

Creamy macaroni and cheese finished to order with your choice of savory proteins and flavorful toppings.

SELECT TWO PROTEINS:

Buffalo Chicken | Barbecue Pulled Pork | Smoked Bacon

TOPPINGS

Wisconsin Cheddar | Crispy Onions | Green Onions |
Jalapeños | Toasted Breadcrumbs

WISCONSIN BRAT BAR 18

Milwaukee-made Usinger's bratwurst served with warm pretzel rolls and finished to order with Wisconsin-inspired toppings and condiments.

TOPPINGS & CONDIMENTS

Wisconsin Beer Cheese | Caramelized Onions | Sauerkraut |
Whole-Grain Mustard | Crispy Onions

SIGNATURE CARVING STATION

Slow-roasted selections carved to order and served with fresh-baked rolls and complementary sauces.

Select one:

ROASTED PORK LOIN ^{GF} 12

Slow-roasted pork loin served with whole-grain mustard and savory jus.

BEEF TENDERLOIN ^{GF} 25

Roasted beef tenderloin carved to order and served with horseradish cream and red wine jus.



ACTION & CARVING STATIONS

Station pricing is per guest | Minimum guest count 50

Bring an interactive element to your event with chef-inspired stations prepared in advance and finished, assembled, or carved to order by a dedicated Culinary Attendant.

CULINARY ATTENDANT

160 for up to 4 hours | 40 each additional hour

Additional attendants may be recommended based on guest count, service duration, and station format.

STREET TACO STATION

26

Warm tortillas assembled to order with seasoned proteins, house salsas, fresh garnishes, and flavorful accompaniments.

FILLINGS

Adobo Chicken | Seasoned Beef | Flame-Roasted Vegetables

TOPPINGS & FINISHES

Pico de Gallo | Salsa Verde | Shredded Cheese |
Pickled Red Onion | Cilantro-Lime Crema

OPTIONAL ENHANCEMENTS

Add **Warm Queso** – 4 extra per guest

Add **Fresh Guacamole** – 4 extra per guest

MEDITERRANEAN PITA STATION

18

Warm pita filled to order with Mediterranean-inspired proteins, vegetables, spreads, and fresh accompaniments.

SELECT TWO FILLINGS

Chicken Souvlaki | Roasted Mediterranean Vegetables | Falafel

TOPPINGS & FINISHES

Roasted Red Pepper Hummus | Cucumber & Tomato |
Feta | Pickled Red Onion | Tzatziki

PASTA BOWL STATION

27

Warm pasta bowls assembled and finished to order with a choice of sauces, savory proteins, vegetables, and classic Italian garnishes.

SELECT TWO PASTAS

Penne | Cavatappi | Rigatoni | Cheese Tortellini

SELECT TWO SAUCES

Traditional Marinara | Roasted Garlic Alfredo | Pesto
Cream | Tomato Vodka Cream

SELECT TWO ADDITIONS

Grilled Chicken | Italian Sausage | House-Made Meatballs |
Roasted Vegetables

FINISHING TOUCHES

Grated Parmesan | Garlic-Parmesan Breadcrumbs |
Crushed Red Pepper



PLATED DINNER

Priced per guest | Minimum of 25 guests | Under 25 subject to small group fee

All plated dinners include one first course, one featured entrée, fresh-baked rolls and butter, regular and decaffeinated Stone Creek Coffee, and ice water.

Please select one first course for the group.

FIRST COURSE

SALADS

WEDGE GF

Crisp iceberg wedge with red onion, cherry tomatoes, smoked bacon, blue cheese crumbles, and creamy ranch dressing.

CRISP GREENS V GF

Mixed greens with cherry tomatoes, cucumber, shaved carrot, and house-made raspberry vinaigrette.

CAPRESE V GF

Ripe tomatoes and fresh mozzarella with basil, extra-virgin olive oil, balsamic glaze, smoked sea salt, and cracked black pepper.

KALE & BRUSSELS SPROUTS V GF

Chopped kale and shaved Brussels sprouts with pickled red onion, sunflower seeds, crumbled goat cheese, and house-made apple-cider vinaigrette.

WATERMELON & HEIRLOOM TOMATO V GF

Heirloom tomatoes and watermelon with feta, toasted pine nuts, extra-virgin olive oil, balsamic glaze, and micro herbs. Seasonal.

CAESAR V

Crisp romaine lettuce with Caesar dressing, Parmesan cheese, and seasoned croutons.

SOUPS

POTATO LEEK V GF

Creamy potato and leek soup finished with caramelized shallots.

CHICKEN TORTILLA

Chicken, fire-roasted tomatoes, black beans, and corn, finished with Monterey Jack cheese.

TOMATO BASIL V GF

Roasted tomato and basil soup finished with crème fraîche.

HOUSE-MADE MINISTRONE V GF

Tomato-vegetable soup with zucchini, carrot, celery, kidney beans, and Parmesan.



PLATED DINNER

Priced per guest | Minimum of 25 guests | Under 25 subject to small group fee

Please select one featured entrée and one vegetarian entrée for the group.
Final entrée counts are required in advance.

ENTRÉES

COQ AU VIN ^{GF} 42
Red-wine-braised boneless chicken thigh with wild mushrooms and caramelized cipollini onions, served with horseradish-whipped potatoes and petite seasonal vegetables.

CHICKEN SALTIMBOCCA ^{GF} 44
Chicken breast with prosciutto, fontina, and sage, served with garlic mashed potatoes, haricots verts, tomato confit, and balsamic reduction.

PECAN-CRUSTED CHICKEN ^{GF} 42
Pecan-crusted chicken breast with rosemary cream, maple-whipped sweet potatoes, and roasted Brussels sprouts.

CHICKEN MARSALA ^{GF} 40
Chicken breast with wild mushroom Marsala sauce, mascarpone polenta cake, and roasted broccolini-cauliflower medley.

ROSEMARY-CRUSTED LAMB ^{GF} 48
Rosemary-crusted lamb with Yukon Gold potato purée and garlic green beans.

ROASTED PORK LOIN ^{GF} 42
Roasted pork loin with apple jam, creamy mashed potatoes, and roasted root vegetables.

SLOW-ROASTED MIDWEST POT ROAST ^{GF} 38
Slow-roasted beef with natural jus, roasted-garlic mashed potatoes, and roasted root vegetables.

RED-WINE-BRAISED BEEF SHORT RIB ^{GF} 54
Red-wine-braised beef short rib with mascarpone polenta, garlic spinach, and root-vegetable brunoise.

CHIMICHURRI-GRILLED FILET OF BEEF 58
Grilled filet of beef with chimichurri, roasted-poblano macaroni and cheese, and pickled-red-onion salad.

BISTRO STEAK AU POIVRE ^{GF} 68
Bistro-cut steak with cognac-peppercorn cream, Asiago gratin potatoes, and asparagus with lemon.



PLATED DINNER

Priced per guest | Minimum of 25 guests | Under 25 subject to small group fee

Please select one featured entrée and one vegetarian entrée for the group.
Final entrée counts are required in advance.

SEAFOOD ENTRÉES

BLACKENED ATLANTIC SALMON ^{GF} 58

Atlantic salmon with Cajun spices, seasoned fingerling potatoes, charred broccolini, and roasted-lemon beurre blanc.

STRIPED SEA BASS ^{GF} 60

Pan-seared striped sea bass with brown butter-almond sauce, tri-colored fingerling potatoes, slow-braised leeks, and fresh herbs.

VEGETARIAN ENTRÉES

BUTTERNUT SQUASH RISOTTO CAKE ^V 39

Crispy butternut squash risotto cake with roasted squash and kale, sweet potato purée, and sautéed garlic spinach.

ROASTED CAULIFLOWER ^{V GF VG} 34

Roasted cauliflower with house-made gobi sauce, crispy chickpeas, charred broccolini, and herb gremolata.

GARDEN PRIMAVERA PASTA ^V 32

Penne pasta with roasted cherry tomatoes, crisp eggplant, broccolini, toasted pine nuts, Parmesan, fresh basil, and roasted-garlic white-wine butter sauce.

WILD MUSHROOM RISOTTO ^{V GF} 38

Creamy Arborio rice with wild mushrooms, roasted garlic, white wine, Parmesan, and fresh herbs.

ENHANCE YOUR DINNER

CUSTOM DUET PLATES

Pricing varies by selection

Curated dual-protein presentations are available as a premium upgrade. Ask your Catering Sales Manager about available combinations and current pricing.

ADD A THIRD ENTRÉE SELECTION

5 extra per guest

Offer one additional featured entrée selection for the group. Final counts and meal-identification cards are required.

ADD PLATED OR MINI DESSERTS

Pricing varies by selection

Complete your dinner with a dessert selection from our dessert menu.



BUILD-YOUR-OWN DINNER BUFFET

Priced per guest | Minimum of 50 guests | 1.5 hours of service

Create a customized dinner buffet by selecting one first course, two accompaniments, and your preferred entrée package. Includes fresh-baked rolls and butter, regular and decaffeinated Stone Creek Coffee, and ice water.

PACKAGE PRICING

ONE ENTRÉE — 58 per guest | TWO ENTRÉES — 64 per guest

Premium entrée enhancements apply as noted on the following page.

FIRST COURSE

Select one:

WEDGE GF

Crisp iceberg wedge with red onion, cherry tomatoes, smoked bacon, blue cheese crumbles, and creamy ranch dressing.

CRISP GREENS V GF

Mixed greens with cherry tomatoes, cucumber, shaved carrot, and house-made raspberry vinaigrette.

CAPRESE V GF

Ripe tomatoes and fresh mozzarella with basil, extra-virgin olive oil, balsamic glaze, smoked sea salt, and cracked black pepper.

KALE & BRUSSELS SPROUTS V GF

Chopped kale and shaved Brussels sprouts with pickled red onion, sunflower seeds, crumbled goat cheese, and house-made apple-cider vinaigrette.

WATERMELON & HEIRLOOM TOMATO V GF

Heirloom tomatoes and watermelon with feta, toasted pine nuts, extra-virgin olive oil, balsamic glaze, and micro herbs. *Seasonal.*

CAESAR V

Crisp romaine lettuce with Caesar dressing, Parmesan cheese, and seasoned croutons.

ACCOMPANIMENTS

Select two:

HORSERADISH-WHIPPED POTATOES V GF

Creamy whipped potatoes finished with horseradish.

GARLIC MASHED POTATOES V GF

Creamy mashed potatoes with roasted garlic.

ASIAGO GRATIN POTATOES V GF

Layered potatoes baked with creamy Asiago cheese.

SEASONED TRI-COLOR FINGERLING POTATOES V GF

Roasted tri-color fingerling potatoes with herbs and savory seasoning.

ROASTED POBLANO MAC & CHEESE V

Creamy macaroni and cheese with roasted poblano peppers.

MASCARPONE POLENTA V GF

Creamy polenta finished with mascarpone.

MUSHROOM RISOTTO V GF

Creamy Arborio rice with wild mushrooms and Parmesan.

ASPARAGUS WITH LEMON V GF VG

Tender asparagus finished with fresh lemon.

CHARRED BROCCOLINI V GF VG

Charred broccolini with savory seasoning.

FRENCH GREEN BEANS WITH GARLIC V GF VG

Tender French green beans finished with garlic.

GARLIC SPINACH V GF VG

Sautéed spinach with garlic.

ROASTED ROOT VEGETABLES V GF VG

Seasonal root vegetables roasted until tender.



BUILD-YOUR-OWN DINNER BUFFET

Priced per guest | Minimum of 50 guests | 1.5 hours of service

Select one or two entrées to complete your customized dinner buffet.
Premium entrée enhancements apply to the full guaranteed guest count.

PACKAGE PRICING

ONE ENTRÉE — 58 per guest | TWO ENTRÉES — 64 per guest

ENTRÉE SELECTIONS

COQ AU VIN GF

Red-wine-braised boneless chicken thigh with wild mushrooms and caramelized cipollini onions.

CHICKEN SALTIMBOCCA GF

Chicken breast with prosciutto, fontina, sage, tomato confit, and balsamic reduction.

PECAN-CRUSTED CHICKEN GF

Pecan-crusted chicken breast with rosemary cream sauce.

CHICKEN MARSALA GF

Chicken breast with wild mushroom Marsala sauce.

ROASTED PORK LOIN GF

Sliced roasted pork loin with apple jam.

SLOW-ROASTED MIDWEST POT ROAST GF

Slow-roasted beef served with natural jus.

PREMIUM ENTRÉES

ROSEMARY-CRUSTED LAMB GF

10 extra per guest

Rosemary-crusted roasted lamb.

BISTRO STEAK AU POIVRE GF

15 extra per guest

Sliced bistro steak with cognac-peppercorn cream.

RED-WINE-BRAISED BEEF GF SHORT RIB

10 extra per guest

Tender beef short rib braised in red wine and served with natural jus.

BLACKENED ATLANTIC SALMON GF

10 extra per guest

Blackened Atlantic salmon with roasted-lemon beurre blanc.

CHIMICHURRI BEEF TENDERLOIN GF

13 extra per guest

Sliced grilled beef tenderloin finished with chimichurri.

STRIPED SEA BASS GF

10 extra per guest

Pan-seared striped sea bass with brown butter-almond sauce.

Premium enhancement pricing applies to the full guaranteed guest count.

VEGETARIAN ENTRÉES

Vegetarian selections may be chosen as an included entrée.

BUTTERNUT SQUASH RISOTTO CAKE V

Crispy butternut squash risotto cake with roasted squash, kale, and sweet potato purée.

GARDEN PRIMAVERA PASTA V

Penne pasta with roasted cherry tomatoes, crisp eggplant, broccolini, toasted pine nuts, Parmesan, fresh basil, and roasted-garlic white-wine butter sauce.

ROASTED CAULIFLOWER V GF VG

Roasted cauliflower with house-made gobi sauce, crispy chickpeas, charred broccolini, and herb gremolata.

WILD MUSHROOM RISOTTO V GF

Creamy Arborio rice with wild mushrooms, roasted garlic, white wine, Parmesan, and fresh herbs.

DESSERTS & SWEETS

Pricing and minimums vary by presentation | 1.5 hours of service

Something sweet to finish the occasion, from individually plated desserts to petite selections designed for sharing.

PLATED DESSERTS

Priced per guest | Available with plated meal service

Individually plated desserts are available to complement plated lunch or dinner service.

FLOURLESS CHOCOLATE CAKE ▾	12	TIRAMISU ▾	12
Rich flourless chocolate cake served with tart cherry compote.		Classic Italian tiramisu layered with espresso, mascarpone, and cocoa.	
NEW YORK CHEESECAKE ▾	10	FRENCH APPLE TART ▾	10
Classic New York-style cheesecake served with cherry compote.		Rustic French apple tart finished with caramel sauce.	
KEY LIME PIE ▾	11	WILD BERRY SORBET ▾	9
Creamy key lime filling in a graham cracker crust, finished with fresh lime.		Refreshing wild berry sorbet finished with fresh seasonal berries.	

MINI DESSERTS

Priced per dozen | Minimum of 2 dozen per selection

Perfect for receptions, dessert tables, and events where guests can enjoy a variety of petite sweets.

MINI FRUIT TARTLETS ▾	42	ASSORTED MINI CHEESECAKES ▾	48
Buttery tart shells filled with pastry cream and seasonal fresh fruit.		An assortment of petite cheesecakes in rotating flavors.	
CHOCOLATE MOUSSE SHOOTERS ▾	48	MINI KEY LIME TARTLETS ▾	42
Rich chocolate mousse served in petite tasting cups.		Petite key lime tartlets with a crisp graham-style crust.	
FUDGE BROWNIE BITES ▾	36	FRENCH MACARONS ▾	48
Rich, fudgy chocolate brownie bites.		An assorted selection of delicate French macarons.	
MINI TIRAMISU ▾	42	LEMON TARTLETS ▾	36
Petite tiramisu layered with espresso, mascarpone, and cocoa.		Petite tartlets filled with bright lemon curd.	

SWEET TREAT DISPLAYS

Priced per guest | Minimum of 25 guests | Under 25 subject to small group fee | 1.5 hours of service

Designed for celebrations, receptions, and after-dinner grazing, our sweet displays offer guests a variety of desserts to enjoy at their own pace.

PETITE DESSERT DISPLAY 15

A colorful assortment of bite-sized desserts, perfect for guests who want to sample a little of everything.

Select three:

CHOCOLATE FAVORITES ▾

Rich Chocolate Mousse Shooters | Fudge Brownie Bites

CREAMY CLASSICS ▾

Assorted Mini Cheesecakes | Mini Tiramisu

BRIGHT & FRUITY ▾

Seasonal Fruit Tartlets | Mini Key Lime Tartlets | Lemon Tartlets

FRENCH PASTRY ▾

Assorted French Macarons

Three petite desserts per guest

COOKIES, BROWNIES & BARS 13

A crowd-pleasing bakery display featuring classic cookies, rich chocolate brownies, and assorted dessert bars.

COOKIES ▾

Classic Chocolate Chip | Soft Sugar | M&M

BROWNIES ▾

Rich Fudge Brownie Bites

DESSERT BARS ▾

Chef's Rotating Selection

Three pieces per guest

CUPCAKE COLLECTION 11

A festive assortment of classic and seasonal cupcakes, displayed for easy sharing and celebration.

Select two flavors:

CLASSIC FAVORITES ▾

Chocolate | Vanilla Bean | Red Velvet

BRIGHT & SEASONAL ▾

Lemon | Chef's Seasonal Flavor

Two cupcakes per guest

WISCONSIN SWEETS 15

A locally inspired dessert display celebrating familiar Wisconsin flavors and nostalgic favorites.

BAKESHOP FAVORITES ▾

Door County Cherry Mini Pies | Wisconsin Kringle Bites

CLASSIC SWEETS ▾

Wisconsin Old Fashioned Cookies | Petite Cream Puffs

CHOCOLATE & CONFECTIONS ▾

Chocolate-Dipped Treats | Seasonal Candies

Three pieces per guest



LATE NIGHT BITES

Available from 9:00 p.m.–11:30 p.m. | Minimum of 50 guests | 1 hour of service

Keep the celebration going with crowd-pleasing late-night favorites designed for easy snacking and sharing.

Late-night selections are presented as self-service stations and include disposable plates, napkins, and utensils.

TENDERS & BEER-BATTERED FRIES 18 per guest

Crispy all-white-meat chicken tenders served with beer-battered spiral fries and your choice of ranch, barbecue, or honey mustard.

BUFFALO DIP & HOUSE-MADE CHIPS 14 per guest

Warm, creamy Buffalo chicken dip served with crispy house-made kettle chips.

ARTISAN FLATBREAD PIZZAS 20 each

Freshly prepared flatbreads displayed on wooden boards and cut into six shareable slices.

Flavors:

Smoked Chicken | Sicilian-Style Salami | Roasted Vegetable |
Barbecue Chicken | Buffalo Chicken | Grilled Sausage & Pepper

LATE-NIGHT TACOS 18 per guest

Warm flour tortillas with seasoned ground beef and adobo chicken, accompanied by salsa verde, pico de gallo, shredded cheese, sour cream, and jalapeños for guests to build their own tacos.

LATE-NIGHT NACHOS 16 per guest

Crispy tortilla chips served with shredded chicken, seasoned ground beef, black bean and roasted corn salsa, pico de gallo, salsa fuego, sour cream, jalapeños, black olives, and green onions for guests to build their own nachos.

OPTIONAL ENHANCEMENTS

Add **Warm Queso** – 4 extra per guest

Add **Fresh Guacamole** – 4 extra per guest

SIGNATURE SLIDERS 78 per dozen

Warm sliders displayed for easy late-night snacking and ordered by flavor.

Flavors:

Angus Beef & Cheddar | Tangy Barbecue Pulled Pork
Honey-Butter Fried Chicken* | Tempura Portobello Mushroom

Honey-Butter Fried Chicken – 10 extra per dozen



COMPLETE WEDDING PACKAGES

| *A celebration designed around you.*

Wedding packages are priced per guest and based on a minimum of 50 guests. Passed hors d'oeuvre selections priced up to 60 per dozen are included; higher-priced selections may be added for the listed difference. Required bartender and specialty service personnel are charged as applicable. Wedding packages may be personalized with additional menu and beverage enhancements.

THE PRELUDE

120

COCKTAIL HOUR

Choose three passed hors d'oeuvres.

DINNER SERVICE

Two-entrée Build-Your-Own Dinner Buffet with your choice of first course and two accompaniments.

BAR SERVICE

Four-hour Overture Beer & Wine Bar.

WEDDING ENHANCEMENTS

Sparkling wine toast for all guests

One featured wedding signature cocktail during cocktail hour

Personalized cocktail signage

Complimentary uplighting package with up to 6 fixtures

Complimentary parking for up to 20 vehicles

THE SPOTLIGHT

(MOST POPULAR!)

140

COCKTAIL HOUR

Wisconsin Cheeses & Curds Display plus two passed hors d'oeuvres.

DINNER SERVICE

Plated dinner featuring your choice of first course, featured entrée, and vegetarian entrée.

BAR SERVICE

Four-hour Ovation Full Bar.

WEDDING ENHANCEMENTS

Sparkling wine toast for all guests

Custom signature cocktail + coordinating zero-proof creation

Personalized bar signage

Complimentary uplighting package with up to 8 fixtures

Complimentary parking for up to 30 vehicles



COMPLETE WEDDING PACKAGES

| A celebration designed around you.

Wedding packages are priced per guest and based on a minimum of 50 guests. Passed hors d'oeuvre selections priced up to 60 per dozen are included; higher-priced selections may be added for the listed difference. Required bartender and specialty service personnel are charged as applicable. Wedding packages may be personalized with additional menu and beverage enhancements.

THE MARQUEE

175

COCKTAIL HOUR

Choose one display presentation plus three passed hors d'oeuvres.

DINNER SERVICE

Your choice of any entrée from our Plated Dinner menu or a two-entrée Build-Your-Own Dinner Buffet including one premium entrée enhancement up to 10 per guest.

BAR SERVICE

Five-hour Encore Full Bar.

DESSERT + LATE NIGHT

Petite Dessert Display

Choice of Artisan Flatbread Pizzas or Signature Sliders for late-night service

WEDDING ENHANCEMENTS

Custom signature cocktail + coordinating zero-proof creation

Personalized bar signage

Sparkling wine toast for all guests

Complimentary uplighting package with up to 10 fixtures

Complimentary parking for up to 50 vehicles

THE AFTERGLOW RECEPTION

160

HORS D'OEUVRES & DISPLAY

Choose one display presentation plus four passed hors d'oeuvres.
Six total passed pieces per guest

RECEPTION DINNER STATION

Choose one Action or Carving Station

BAR SERVICE

Four-hour Ovation Full Bar.

DESSERT

Petite Dessert Display

WEDDING ENHANCEMENTS

Custom signature cocktail + coordinating zero-proof creation

Personalized menu and bar signage

Complimentary uplighting package with up to 8 fixtures

Complimentary parking for up to 30 vehicles



OVERTURE

| Each bar designed to serve 100 guests.

OVERTURE | BEER & WINE

A polished opening note for any occasion. Overture offers a thoughtfully curated selection of house wines and popular beers, complemented by non-alcoholic refreshments. Approachable yet refined, this package sets the stage for effortless entertaining at the Marcus Performing Arts Center.

WINE

Unknown Author Chardonnay
Unknown Author Cabernet
Archetype Sauvignon Blanc
Archetype Pinot Noir

BEER & SELTZER

Miller Lite
Miller High Life
Blue Moon
Lakefront IPA
Corona
Modelo Especial
Carbliss (assorted flavors)
Good Boy Pink Lemonade
John Daly x Good Boy Half & Half

NON-ALCOHOLIC BEVERAGE

Still & Sparkling Water
Soft Drinks
Juices



HOSTED OPEN & HOSTED CONSUMPTION BAR

\$1,000 Minimum per bar
\$160 Bartender fee (up to 4 hours)
No Setup Fee

RETAIL BAR SERVICE

\$160 Bartender fee (up to 4 hours)
\$175 Setup fee per bar
No minimum sales requirement

HOSTED OPEN BAR

Priced per guest

FIRST HOUR	20
EACH ADDITIONAL HOUR	6

HOSTED CONSUMPTION or RETAIL BAR

Priced per item

CRAFT & IMPORTED BEER	10
DOMESTIC BEER	9
SELTZERS & RTD	10
NON-ALCOHOLIC BEER	9
WINE by GLASS	12
WINE by BOTTLE	36
STILL & SPARKLING WATER	5
SODA & JUICE	5

OVATION

| Each bar designed to serve 100 guests.

OVATION | FULL BAR

Take your event center stage with Ovation, a full bar experience designed for effortless entertaining. Featuring a curated selection of quality spirits, house wines, domestic and local craft beers, and classic mixers, Ovation offers something for every guest while keeping the experience polished, approachable, and distinctly Marcus Performing Arts Center.

SPIRITS

Good Boy Vodka
Tanqueray Gin
Bacardi
Cazadores
Jim Beam
Sazerac Rye
Jack Daniel
Crown Royal
Dewars
Drink Wisconsibly Brandy

WINE

Unknown Author Chardonnay
Unknown Author Cabernet
Archetype Sauvignon Blanc
Archetype Pinot Noir

BEER & SELTZER

Miller Lite
Miller High Life
Blue Moon
Lakefront IPA
Corona
Modelo Especial
Carbliss (assorted flavors)
Good Boy Pink Lemonade
John Daly x Good Boy Half & Half

NON-ALCOHOLIC BEVERAGE

Still & Sparkling Water
Soft Drinks
Juices

HOSTED OPEN & HOSTED CONSUMPTION BAR

\$1,000 Minimum per bar
\$160 Bartender fee (up to 4 hours)
No Setup Fee

RETAIL BAR SERVICE

\$160 Bartender fee (up to 4 hours)
\$175 Setup fee per bar
No minimum sales requirement

HOSTED OPEN BAR

Priced per guest

FIRST HOUR	25
EACH ADDITIONAL HOUR	7

HOSTED CONSUMPTION or RETAIL BAR

Priced per item

COCKTAILS	14
CRAFT & IMPORTED BEER	10
DOMESTIC BEER	9
SELTZERS & RTD	10
NON-ALCOHOLIC BEER	9
WINE by GLASS	12
WINE by BOTTLE	36
STILL & SPARKLING WATER	5
SODA & JUICE	5

ENCORE

| Each bar designed to serve 100 guests.

ENCORE | FULL BAR

Raise the curtain on an elevated bar experience with Encore, our premium full bar package designed for celebrations that call for something more. Featuring an upgraded selection of premium spirits, elevated wines, domestic and local craft beers, and classic mixers, Encore delivers greater variety and distinction with every pour. Thoughtfully curated and effortlessly polished, it's a beverage experience worthy of an encore.

SPIRITS

Grey Goose
Tito's
Aviation Gin
Captain Morgan
Myers's Dark Rum
Luna
Elijah Craig
J. Henry Bourbon
Sazerac Rye
Jack Daniel's
Buffalo Trace
Jameson Irish Whiskey
Glenfiddich 12 yr
Courvoisier

WINE

Kim Crawford Sauvignon Blanc
Kim Crawford Pinot Grigio
Kendall Jackson Chardonnay
La Crema Pinot Noir
La Crema Cabernet
Cava Viejo Brut
Cava Viejo Brut Rose

BEER & SELTZER

Miller Lite
Miller High Life
Blue Moon
Lakefront IPA
Corona
Modelo Especial
Carbliss (assorted flavors)
Good Boy Pink Lemonade
John Daly x Good Boy Half & Half

NON-ALCOHOLIC BEVERAGE

Still & Sparkling Water
Soft Drinks
Juices

HOSTED OPEN & HOSTED CONSUMPTION BAR

\$1,000 Minimum per bar
\$160 Bartender fee (up to 4 hours)
No Setup Fee

RETAIL BAR SERVICE

\$160 Bartender fee (up to 4 hours)
\$175 Setup fee per bar
No minimum sales requirement

HOSTED OPEN BAR

Priced per guest

FIRST HOUR	35
EACH ADDITIONAL HOUR	8

HOSTED CONSUMPTION or RETAIL BAR

Priced per item

COCKTAILS	15
CRAFT & IMPORTED BEER	10
DOMESTIC BEER	9
SELTZERS & RTD	10
NON-ALCOHOLIC BEER	9
WINE by GLASS	14
WINE by BOTTLE	48
SPARKLING by GLASS	15
SPARKLING by BOTTLE	48
STILL & SPARKLING WATER	5
SODA & JUICE	5

BAR ENHANCEMENTS

SIGNATURE COCKTAILS

Priced per drink

RIVERWALK MARGARITA 15

A vibrant twist on the classic margarita, featuring tequila, zesty blood orange, and bright citrus for a refreshing balance of sweet and tart.

Luna tequila, house-made blood orange sour, splash of club soda

CUCUMBER COOLER 15

Crisp gin and elderflower liqueur mingle with fresh cucumber and bright citrus, finished with a splash of soda for a light, refreshing botanical sip.

Tanqueray, elderflower liqueur, muddled cucumber, lemon juice, splash of club soda

ENCORE PUNCH 15

A lively blend of rum, peach schnapps, and signature Marcus Punch, creating a bright, fruit-forward cocktail with tropical notes and a smooth, refreshing finish.

Parrot Bay Coconut Rum, Peach Schnapps, and our Marcus House Blend Punch

BATCHED

Priced per gallon | 12-16 servings per batch

MANGO MOJITO 190

White Rum, lime juice, simple syrup, mint, finished with club soda

DANCING QUEEN 190

Vodka, Blue Curaçao, house-made mint lemonade

ENCORE PUNCH 190

Parrot Bay Coconut Rum, Peach Schnapps, house blend punch.

SPIRIT-FREE COCKTAILS

Priced per gallon | 12-16 servings per batch

CUCUMBER MINT SPRITZ 120

Cucumber, lime juice, mint syrup, topped with soda water.

HIBISCUS REFRESHER 120

Hibiscus, lemonade, lime juice, agave, topped with club soda.

ENCORE REFRESHER 120

House blend punch, lime juice, topped with tonic.



BAR ENHANCEMENTS

CURATED COCKTAIL EXPERIENCE

Artisanal cocktails made with premium spirits, house syrups, creative garnishes, and served with artistic flair. Each specialty bar serves 30-40 drinks per hour. For larger events, we recommend multiple bars. Each bar is subject to a \$160 Bartender fee (up to 4 hours service) and \$175 setup fee. Priced per drink.



THE WISCONSIN POUR

25

A celebration of Wisconsin's most iconic cocktail tradition. Guests can craft their perfect Old Fashioned with a curated selection of bourbons and brandies, classic aromatic bitters, muddled orange and cherry, and traditional finishing touches. Whether enjoyed sweet, sour, or pressed, each cocktail is made to order and served with unmistakable Wisconsin spirit.

RUM BAR

22

Let us transport you to paradise with every drink. Immerse yourself in a world of tiki-inspired cocktails, carefully crafted with exotic fruit juices, vibrant citrus notes, and a selection of premium rums. Whether you're savoring a floral, refreshing blend or a zesty, citrus-infused concoction, our tropical creations offer a colorful escape

5 O'CLOCK BAR

23

Indulge in our curated selection of premium Tequila and Mezcal, expertly paired with bold, handcrafted margarita flavors. From classic lime to unique infusions, each drink is finished with signature salts and refined garnishes for a perfectly balanced sip

"THE PROUD MARY" BLOODY MARY BAR

21

Choose from Vodka, Tequila, or Bourbon, and build your ideal Bloody Mary. Dressed with candied bacon, celery stalks, stuffed olives, celery salt, fresh citrus, and bold hot sauces

BUBBLES & BRAVO

19

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

ENCORE ZERO PROOF

15

A selection of hand crafted, alcohol-free cocktails

POLICIES & PROCEDURES

The following information is intended to make planning clear and straightforward. Final menu selections, pricing, staffing, service details, and event requirements are confirmed through your Event License & Services Agreement and Banquet Event Order (BEO).

EXCLUSIVE FOOD & BEVERAGE

Marcus Center Food & Beverage (MCFB), operated by OVG Hospitality, is the exclusive provider of food and beverage services at the Marcus Performing Arts Center. All food and beverage arrangements, including alcoholic beverages, must be coordinated through MCFB unless prior written authorization has been granted by MPAC.

OUTSIDE FOOD & BEVERAGES

Outside food or beverages may not be brought into MPAC without prior written approval. Requests involving specialty desserts, culturally specific cuisine, specialty products, or other unique circumstances should be discussed with your Catering Sales Manager in advance. Due to food safety requirements, food and beverages may not be removed from MPAC following service. MCFB retains responsibility for the safe handling and disposition of all food and beverage products.

BEVERAGE SERVICE

MCFB is solely responsible for the sale and service of alcoholic beverages at MPAC in accordance with Wisconsin law and applicable licensing requirements. Alcoholic beverages may not be brought onto the premises from outside sources or removed from the designated Event space. Valid identification may be required, and MCFB reserves the right to refuse or discontinue alcohol service to any guest who appears underage, intoxicated, unsafe, or otherwise in violation of responsible-service requirements. Shots are not permitted.

CHINA & GLASSWARE SERVICE

Standard china, flatware, glassware, and catering serviceware are available where appropriate for the selected menu and service style. Disposable or alternative serviceware may be used for certain menu offerings, outdoor events, theatre-style events, late-night service, exhibitor orders, or other formats where traditional serviceware is not operationally appropriate. Specialty china, glassware, or service pieces may require additional rental charges and must be coordinated in advance.

LINENS

Standard black, white, or ivory catering linens are available where applicable and as confirmed on the Event's Banquet Event Order. Specialty colors, upgraded linens, additional quantities, or specialty table sizes may require additional rental charges. If outside linen or rental vendors are approved, the client is responsible for associated rental charges, delivery, pickup, and return arrangements unless otherwise coordinated through MPAC.

SUBSTITUTIONS

MCFB reserves the right to substitute menu items when necessary due to product availability, seasonality, market conditions, or other circumstances beyond its control. Every reasonable effort will be made to communicate substitutions in advance and provide an item of comparable quality and value.

LABOR & EVENT PERSONNEL

Standard staffing levels are determined by MCFB based on guest count, menu, service style, Event schedule, room configuration, and operational requirements. Certain services may require dedicated Event Personnel, including bartenders, Culinary Attendants, Chef Attendants, specialty beverage personnel, or other staffing. Applicable staffing requirements and charges will be identified in the menu, proposal, or BEO. Events with fewer than 25 guaranteed guests are subject to a \$100 small-group labor charge, unless otherwise noted. Additional staffing requested by the client or required because of Event changes, specialty service, additional locations, extended service, or operational needs may result in additional charges.

EXTENDED OR DELAYED SERVICE

Service periods vary by menu offering and are identified throughout this menu and on the BEO. Delays, extensions, schedule changes, or additional service requested beyond the contracted service period may require additional staffing and will be billed at applicable rates. If the scheduled beginning or ending service time changes materially on the day of the Event, additional labor charges may apply.

MENU SELECTIONS

Final menu selections, catering specifications, layouts, staffing requirements, and other Event operational details must be submitted at least 45 days prior to the Event. Events booked within 45 days may require menu and service selections at the time of contracting. Final services will be confirmed through the Banquet Event Order. Changes requested after confirmation are subject to availability and may result in additional charges.

PRICING, MANAGEMENT FEE, & SALES TAX

Menu pricing is guaranteed for Events occurring within six months of contract execution. Pricing for Events scheduled beyond that period may be adjusted due to market conditions, with notice provided to the client. Final pricing, availability, staffing requirements, and service arrangements are confirmed through the BEO. Unless otherwise stated, catered food and beverage charges are subject to a 24% Management Fee and 8.4% sales tax. The Management Fee is a house charge retained by the food and beverage operator to support costs associated with catered Event administration and operations. It is not a gratuity or tip and is not distributed to employees as gratuity. Organizations requesting tax-exempt treatment must provide valid Wisconsin tax-exemption documentation in advance. Alcoholic beverages and certain other charges may remain taxable where required by law.

POLICIES & PROCEDURES

The following information is intended to make planning clear and straightforward. Final menu selections, pricing, staffing, service details, and event requirements are confirmed through your Event License & Services Agreement and Banquet Event Order (BEO).

ROOM SET

Event spaces will be set according to the finalized guest count, room layout, menu, and service requirements confirmed through the Event documentation and BEO. MPAC maintains a limited inventory of tables, chairs, service equipment, and other Event support items. Only quantities specifically confirmed for the Event are reserved. Requests for additional quantities, specialty items, or changes after final submission are subject to availability and may require additional labor, equipment, or rental charges.

GUARANTEES

A final guaranteed guest count is required 10 business days prior to the Event and may not be reduced after submission. Charges will be based on the final guaranteed attendance or actual attendance, whichever is greater. MCFB will make reasonable efforts to accommodate attendance beyond the guarantee; however, service more than approximately 5% above the final guarantee is subject to product, staffing, equipment, and service availability. For plated Events offering multiple entrée selections, final counts for each entrée must be provided with the final guarantee. Guest meal-identification cards may be required to ensure accurate service.

DIETARY CONSIDERATIONS & ALLERGENS

We are happy to accommodate vegetarian, vegan, gluten-free, and other dietary needs whenever possible. Please share any food allergies or dietary restrictions with your Catering Sales Manager in advance so our culinary team can thoughtfully plan for your guests. For plated events, final dietary needs should be provided with the final guest guarantee, and meal-identification cards may be required to ensure accurate service. Because our culinary team works in a shared kitchen environment, please notify us of any food allergies specifically so we can discuss appropriate menu options and preparation considerations.

FOOD & BEVERAGE MINIMUMS

Certain Events are contracted with a minimum food and beverage expenditure. The applicable minimum will be identified in the Event License & Services Agreement and/or BEO. If the contracted food and beverage minimum is not met, the difference will be added to the final Event charges. Unless otherwise stated in the applicable Agreement, food and beverage minimums do not include venue rental, taxes, management fees, or other non-food-and-beverage Event charges.

CONTRACT & PAYMENT TERMS

Deposits, payment deadlines, cancellation provisions, credit-card fees, and other financial obligations are governed by the executed Event License & Services Agreement.

The current Agreement requires a non-refundable initial deposit, subsequent scheduled payment, and payment of the estimated Event balance prior to the Event. Event-specific terms will be outlined in the executed Agreement.

RETAIL CONCESSION SERVICE

Retail concession and bar service may be available for applicable Events based on anticipated attendance, Event schedule, location, and operational feasibility. MCFB reserves the right to determine which concession stands, portable service locations, or retail bars will operate and their hours of service based on projected demand and Event requirements. Requested concession or retail locations outside the standard Event service plan may be subject to minimum sales requirements, setup fees, staffing charges, or other operating costs. Applicable requirements will be confirmed in advance through the Event proposal or BEO.

EXHIBITOR BOOTH ORDERS

Food and beverage service for exhibitor booths may be coordinated through MCFB. Booth orders are designed for delivery to counters or booth tables provided as part of the exhibitor's setup; MCFB does not automatically provide exhibit tables or furnishings. Booth orders may be presented using high-quality disposable serviceware with appropriate condiments and serving supplies. Orders should be submitted sufficiently in advance to allow for product procurement, preparation, scheduling, and staffing. Late orders are subject to availability and may incur additional charges. Final ordering deadlines, delivery minimums, delivery charges, and payment requirements will be confirmed for the specific Event. The exhibitor or authorized representative must be available to receive booth deliveries unless other arrangements have been approved.

REPLENISHMENTS & ON-SITE ORDERS

On-site additions, replenishment requests, and last-minute orders are subject to product and staffing availability. Please allow appropriate preparation and delivery time for on-site requests. Large Events, simultaneous functions, distant service locations, or specialty requests may require additional lead time. Additional product, labor, equipment, or delivery associated with on-site requests will be added to the Event charges as applicable.

FINAL DETAILS & BANQUET EVENT ORDER

Final guest counts, linen adjustments, dietary information, and other final Event details are due 10 business days prior to the Event. The finalized BEO documents the agreed menu, pricing, service schedule, staffing, room setup, and other Event-specific requirements. Changes requested after finalization are subject to availability and additional charges.