



CATERING MENU

COLD APPETIZERS

FRESH FRUIT

A selection of seasonal fruit.

25 servings

50 servings

75 servings

100 servings

VEGETABLES WITH DIP

Seasonal selection of raw vegetables served with house-made garlic ranch.

25 servings

50 servings

75 servings

100 servings

CHIPS AND SALSA

Tortilla chips with fresh pico de gallo.

25 servings

50 servings

75 servings

100 servings

Guacamole available per person

WISCONSIN CHEESE PLATTER

Cheddar, Swiss and pepperjack served with assorted crackers.

25 servings

50 servings

75 servings

100 servings

SHRIMP COCKTAIL

Chilled shrimp with cocktail sauce and lemon wedges.

25 servings

50 servings

75 servings

100 servings

CHIPS AND DIP

House made kettle potato chips with French onion dip.

25 servings

50 servings

75 servings

100 servings

Buffalo chicken dip available per person

HOT APPETIZERS

BBQ MEATBALLS

Beef & pork meatballs
with sweet BBQ glaze.

25 servings
50 servings
75 servings
100 servings

BACON WRAPPED BRATS

Beer poached brats, wrapped in bacon
and marinated in tangy sauce then
candied with brown sugar.

25 servings
50 servings
75 servings
100 servings

PRETZEL BITES

Bite size, sweet & salty local pretzels served with Polish mustard and German style cheese spread that is topped with candied pecans & port wine reduction.

25 servings
50 servings
75 servings
100 servings

GERMAN PRETZEL DISPLAY

Single serving pretzels on a grand display
served with Polish mustard and German
style cheese spread topped with candied
pecans & port wine reduction.

25 servings
50 servings
75 servings
100 servings

SPINACH ARTICHOKE DIP

Warm and savory spinach artichoke dip
served with house made tortilla chips and
fried bread.

25 servings
50 servings
75 servings
100 servings

BEER BATTERED WISCONSIN CHEESE CURDS

Half pound of fresh cheese curds from Clock Shadow Creamery that are beer battered and fried. Served with a side of house-made garlic ranch.

(one basket serves on average 2-3 people)

BUFFETS

MILWAUKEE FAVORITES

Cheese curds with house-made garlic ranch
Beer brats with pretzel buns
French fries
Sauerkraut, onion, ketchup & mustard
Kringle

FAMOUS FISH FRY

Eastside Dark beer battered cod
French fries
Coleslaw, lemon & tarter
Assorted desserts
potato pancakes & applesauce available

TACO BAR

Steak & Chicken
Flour tortillas & corn hard-shell tortillas
Tex Mex rice & black beans
Cheese, onions, cilantro, salsa, sour cream, lime wedges, shredded lettuce & tomatoes
substitute soy crumble for either steak or chicken
add soy crumble

BBQ PLATTER

BBQ ribs
Airline beer braised chicken
Baked beans **OR** coleslaw
Mac n' cheese
Dinner rolls
Assorted desserts

BREAKFAST BUFFET

Scrambled eggs
Onions & peppers on the side
Bacon strips
Hash brown patties
Coffee station
add kringle **OR** assorted donuts
add orange juice

V.I.P. DINNER

Garden salad
Tender beef tips in mushroom gravy
Airline chicken breast with Boursin cheese sauce
Mashed red potatoes **OR** cranberry pecan wild rice
Vegetable pasta sauté **OR** Chef's choice fresh vegetables
Dinner rolls

Assorted desserts

A LA CARTE

(PRICED PER PERSON, MINIMUM 20 ORDERS OF EACH CHOSEN ITEM)

CHICKEN

BBQ chicken
Chicken with Boursin cheese sauce
Lemon chicken
Airline beer braised chicken

SEAFOOD

Shrimp scampi
Beer battered cod
Baked cod
Baked salmon

BEEF

Tender beef tips in mushroom gravy
Pot roast

PORK

Brat with pretzel bun
Kielbasa with kraut
BBQ ribs

VEGGIES

Chef's choice vegetables
Fried Brussels sprouts
Corn
Green beans
Glazed carrots
Sweet & sour cabbage

SIDES

Potato pancakes
Potato chips
French fries
Mac n' cheese
Mashed potato
Tex Mex rice
Coleslaw
Baked beans
Black beans
Cranberry pecan wild rice

DESSERT

Cupcake
Lemon bar
Kringle
Cheesecake
Mini apple pie
Cookies

ADDITIONS

Dinner rolls
Beer bread

SALADS

Garden salad with mixed greens, carrots, tomatoes, onions and cucumbers

Cobb salad with mixed greens, carrots, tomatoes, onions, cheese, peas, boiled eggs, bacon, sesame sticks, cucumbers and croutons

Salads come with choice of two dressings on the side:

House-made garlic ranch • French • Thousand island • Balsamic vinaigrette • Bleu cheese
Oil & Vinegar

VEGETARIAN MEALS

(DUE TO DIETARY RESTRICTIONS, NO MINIMUM)

Italian vegetable pasta sauté
Vegetable stir fry with rice
Vegan sloppy joe

KID'S MEALS

(AVAILABLE BY THE PLATE, NO MINIMUM)

Chicken strips with fries
Hot dog with fries