

*Tray Passed Hors d'oeuvres***Chilled Selections**

Grapes with a twist

New potatoes with Bleu cheese & red cabbage  
Fresh ripe tomatoes and mozzarella bruschetta**Warm Selections**Spicy sausage and leek Wellingtons  
Caramelized onion, and three-cheese tartlet  
Pea & potato Samosa with Tamarind chutney  
Maryland crab cake with remoulade sauce*Champagne Toast*

One time pour; includes fluted champagne glass

*Dinner*

GUEST TABLES ARE INDIVIDUALLY CALLED AND DIRECTED TO THE DINNER STATION

*Entrées* (SELECT TWO)**Tenderloin Tips Bordelaise** - Sautéed with fresh onions and mushrooms  
in a natural beef sauce with a touch of Burgundy wine**Choice of Chicken** - Boneless, skinless breast braised and laced with one of the following:**Sun Dried Tomato Herb, Princess, Sonoma, Honey Dijon Cream, Vienna, or Supreme****Grilled Chicken breast** topped with pineapple salsa**Applewood Salmon** - Grilled salmon filet topped with applewood bacon and hazelnut butter**Herb Crusted Chicken** - Stuffed with an herb and boursin cheese**Stuffed Portabella Mushroom** - Boursin cheese mousse stuffed portabella mushroom*Starches* (SELECT ONE)**Pommes de Terre Alsicenne** - Red skin potatoes sautéed with bacon, scallions, fresh basil and butter**Rice Pilaf** - Seasoned white rice blended with red and green sweet peppers and fresh sliced mushrooms**Red Skin Potatoes Provencale** - Roasted and sautéed with peppers, basil, garlic and onions**Yukon Gold Potatoes***Vegetables* (SELECT ONE)**Summer Vegetables** - Squash, green beans, carrots and onions**Garden Vegetables** - Corn, green peppers and carrots**Whole Green Beans** - Cherry tomatoes and toasted onions**Seasonal Fresh Fruit Assortment***Salads* (SELECT ONE)**Ranchero Salad** - Bow tie pasta, red onions, cucumbers and tomatoes in ranch dressing**Garden Salad** - Mixed with broccoli, cauliflower, carrots and peppers in vinaigrette dressing**Caesar Pasta** - Tri colored pasta, fresh broccoli, sweet peppers, onion, celery, sliced black olives  
and shredded Parmesan cheese blended with a Caesar dressing**Bow Tie Pasta Salad** - Bow tie pasta, julienne sun dried tomatoes, red onion and green onions  
tossed in an Italian vinaigrette dressing**Cucumber Salad** - Sliced cucumbers, tomatoes, sliced black olives marinated in sweet vinegar dressing**Tomato, Cucumber, Basil Salad** - Tossed with red onions, cucumber, artichokes  
and black olives in balsamic vinegar and olive oil*Beer, Wine and Soda bar with cash bar for remaining*

House Wines: Pinot Grigio, Pinot Noir, Cabernet, Chardonnay

Miller Genuine Draft and Miller Lite

Coca-Cola products, Juices and Bottled Water

6 hour maximum serve time

Includes fresh baked rolls, Wisconsin butter, fresh ground Columbian coffee, milk, china service, flatware,  
all linens, disposable barware, cocktail napkins, service charge, bartender and staff labor  
Complimentary cake cutting service



Milwaukee Public Museum

# Great Lakes Buffet



**\*\*\*Call bar upgrade to include:**

Five Star Brandy, Jim Beam Bourbon, Seagram's 7 Whiskey, Scoresby Scotch, Smirnoff Vodka, Fleischmann's Gin, Castillo Rum, Captain Morgan spiced rum, Southern Comfort, and Bols Amaretto  
House Wines: Pinot Grigio, Pinot Noir, Cabernet Sauvignon, Chardonnay  
Miller Genuine Draft, Miller Lite and Leinenkugel  
Coca-Cola products, Juices and Bottled Water

**\*\*\*Premium Brand upgrade to include:**

Korbel Brandy, Jim Beam Bourbon, Crown Royal Whiskey, Dewar's White Label Scotch, Kettle One Vodka, Kettle One Citrus, Tanqueray Gin, Bacardi Rum, Bacardi Limon, Captain Morgan, Southern Comfort, Jose Cuervo Gold Tequila, Amaretto Disaronno and Bailey's Irish Crème  
Miller Lite, Leinenkugel, and Heineken  
Coca-Cola products, Juices and Bottled Water  
Wine Selection:  
Cabernet Sauvignon, Beringer "Founders Estate", California  
Cabernet Sauvignon, Glass Mountain  
Pinot Noir, BV Coastal  
Chardonnay, Sterling "Vintner's Collection", California  
Pinot Grigio, Mezza Corona, Italy