

Interactive Stations

Group 1—Select One

The Carvery

Carved Tenderloin, Jack Daniels Au Poivre, Silver Dollar Rolls, Grilled Vegetables, Horseradish Cream Sauce, Caramelized Onion Butter

Wisconsin Fish Fry

Baked and Hand-Breaded Cod, Coleslaw, Apple Sauce, Potato Pancakes, Tartar Sauce.
A Wisconsinite Favorite!

Sautéed Shrimp in Lemon Pepper Cream

Chef Sautéed Shrimp in Lemon Pepper Cream with Scallions served to Rice Pilaf

Salmon Carvery

Whole Side of Salmon, Maple Dijon Crust.

Arugula, Grilled Vegetable Salad, Balsamic Vinaigrette, Shaved Parmesan

Boneless Braised Beef Short Ribs

Boneless Braised Beef Short Ribs, Garlic Mashed Potatoes, your choice of demi glace

Mongolian BBQ

Marinated Flank Steak, and Crispy Chicken Bites

Stir Fry Vegetables mixed with Korean BBQ sauce. Served with Thai Chili and Sriracha Sauces

Surf & Turf

Carved Sous Vide Sirloin, served with Herb and Shallot Compound Butter, and Shrimp Alfredo

Shrimp and Scallop Water Front (Add \$3.00)

Jumbo Sea Scallops, and Fresh Jumbo Shrimp Sautéed with White Wine, Herbs and Whole Butter. Served to Rice Pilaf

Group 2—Select One

Build Your Own Mac & Cheese

House made Cheddar cheese sauce blended with noodles. Guests choose toppings such as: diced chicken, green peas, bacon bits, sautéed mushrooms, and pico de gallo

Milwaukee Tailgate

An assortment of Miniature Sausages, Petite Buns, and House Made Kettle Chips.

Italian Sausage, Peppers, Marinara Sauce —Johnsonville Bratwurst, Sauerkraut

All-Beef Hot Dogs, Caramelized Onions

Micro Burger and Chicken Bar

Black Angus Burgers, Grilled Chicken, Guacamole, Pickle Chips, Roma

Tomatoes, Cheese, Ketchup and Mustard, Silver Dollar Rolls. House Made Kettle Chips.

Blood Orange Tofu Stir Fry

Tofu Marinated in a Blood Orange Sauce, with Oriental Vegetables and White Rice

The Steakhouse Station

Carved Sous Vide Sirloin, Horseradish Cream, Baked Potatoes, with Chives, Bacon, Sour Cream, Cheddar

Grilled Cheese Station

Texas Toast with Provolone Cheese, Roasted Turkey, Bacon and Cheddar on Whole Wheat Bread, and Ham & Swiss on White Bread. Served with House Made Kettle Chips in a mini fryer basket

Gobi Ke Saath Aloo

A Popular Indian Curry Dish. Medium Hot Cauliflower and Potato Curry, with Cucumber Raita

Chicken Bruschetta Bowl

Grilled Chicken Strips, Bruschetta, Balsamic Glaze, Parmesan Risotto

Pork Ribeye Small Plate

Sous Vide Pork Ribeye, Port & Cherry Demi Glace, White Bean Cassoulet

Build Your Own Ravioli Station

Selection of wild mushroom and breaded three cheese raviolis. Your choice of brown butter sauce or marinara with assorted toppings to include sautéed mushrooms, shallots, shaved parmesan and sundried tomato tapenade



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Group 3 — Select One

Korean Tacos

Warm Tortillas, Marinated Pork, Napa Cabbage and Cilantro.
Finished with Kimchi, Sriracha, Marinated Cucumber Salad

Potatoes a la Martini/Cosmo

Smashed Potatoes, Bacon, Chives, Sour Cream, Wisconsin Cheddar,
Broccoli, Cheese Sauce, Vegetable Sauté

Stir Fry Station with Chicken

Chicken, Stir Fry Vegetables, White Rice, Miniature Egg Rolls served to a mini To Go Box
Hot Mustard Sauce, Sweet & Sour Sauce

Shaken Salad Station

Includes Cosmo Salad of Mixed Greens, Walnuts, Sundried Cranberries, Mandarin
Oranges, Feta Cheese, Citrus Vinaigrette Drizzle, AND
Margarita Salad of Shredded Romaine, Tabasco & Tequila Chicken Breast, Tortilla Straws,
Tomato Concasse, Cilantro Lime Dressing. Salads are shaken, and served to a pint glass

KC BBQ Dinner in a Jar

Slow roasted BBQ Pulled Pork, Poblano and Cheddar Hash Browns, and Colorful, Tangy Coleslaw
"Walking" Fish Tacos

Baked Tilapia, Crispy Tortilla Strips, Shredded Napa Cabbage, Pico de Gallo,
Black Bean and Jicama Salad, Queso Fresco, Chipotle Aioli, Lime Wedges. Served to a Cosmo or Pint Glass

Cosmo Taco Station

Seasoned Grilled Chicken or Pork, Refried Beans, Spanish Rice, Pico de Gallo, Tortilla Strips,
Cheddar Cheese, Shredded Lettuce, and Sour Cream. Served to a Cosmo or Pint Glass

Group 4 — Select One

Pasta Bar

Cheese Tortellini with Sundried Tomato Cream Sauce, Cavatappi with Marinara Sauce,
and Penne Pasta paired with Alfredo Sauce

Fresh Market Station

Seasonal fruits, Wisconsin Cheeses with Crackers, and Grilled Vegetables with Cilantro Dip

Bruschetta Bar

Traditional bruschetta served with Charred Crostini, Fresh Gorgonzola and Parmesan Cheeses,
Caramelized Onions, Truffled Portabella Mushrooms and Basil

Pita Pocket Bar (select two)

Curry Chicken Salad, Spicy Tuna Salad, or Grilled Vegetable and Garlic Hummus

Artisanal Bread Station

Assorted Artisanal Bread Loaves, served with Bacon Jam, infused Olive Oils, and a trio of Flavored Butters

Chilled Salad Bar (select three)

Seasonal Panzanella Salad

Spring/Summer—Peaches, Tomato, Cucumbers, Parmesan, Croutons, Champagne Vinaigrette
Fall/Winter — Apples, Celery, Candied Walnuts, Crumbled Blue Cheese, Grapes, Croutons, Apple Vinaigrette

Chopped Salad

Chopped Romaine, Crumbled Bacon, Blue Cheese, Tomatoes, Roasted Corn and Citrus Ranch Dressing.
Ranchero Pasta Salad

Bow Tie Pasta, Red Onions, Cucumbers and Tomatoes in Ranch Dressing

Big Apple

Mixed Greens, Apple Slices, Dried Fruit, Apple Walnut Vinaigrette

Garden Pasta Salad

Tri Colored Rotini Pasta mixed with Broccoli, Cauliflower, Carrots and Peppers in Vinaigrette Dressing

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Includes

Coffee Bar

Three flavored coffees with garnishments of cream, sugar, chocolate reception sticks and whipped cream.
Coffee choices: Regular, Decaf, Amaretto, Vanilla Almond, Hazelnut, or Irish Cream

Price Per Guest

Prices Starting at—57.00

All Inclusive

Includes Service Charge

Dinner stations are draped and artistically displayed with holiday décor.

**Prices are all inclusive of China, Flatware, Standard Square Linens,
Seating For 60% of Guest Count, Service Charge, and Labor of Staff*

Sales Tax Additional

Stations may be substituted between groups for 3.00 per person, per substitution
Not all stations are allowed in certain venues, see your event planner for details

