



BUILD YOUR OWN Morning

Build your own morning by selecting your a la carte items below.

A LA CARTE BEVERAGE STATION

Coffee station featuring regular & decaf, citrus-infused water station, water station, orange juice, cranberry juice, and soft beverages

*Prices are all inclusive of disposable ware, station linens, and labor of staff

*Guest seating linens, sales tax and service charge additional. Commission charges may apply

A LA CARTE BREAKFAST

ASSORTED PASTRIES
ASSORTED DANISHES

ASSORTED MUFFINS
FRESH FRUIT MEDLEY

*Prices are all inclusive of high quality earth friendly disposables, flatware, station linens, and labor of staff

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A LA CARTE PUMP IT UP

BUILD YOUR OWN YOGURT PARFAIT

vanilla and strawberry yogurt
granola
fresh berries
ancient grains

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A LA CARTE JACK IT UP

choice of one strata

BREAKFAST STRATA
asparagus & goat cheese
ham & swiss
sausage, bell peppers & sharp cheddar cheese

BACON STRIPS
BREAKFAST SAUSAGE LINKS

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A LA CARTE MADE TO ORDER

OMELETS AND EGGS
peppers
onions
mushrooms
jalapenos
sharp cheddar
shredded swiss
diced ham
chorizo crumbles

BACON STRIPS
BREAKFAST SAUSAGE LINKS

*Prices are all inclusive of china, flatware, station linens, and labor of staff

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Little INDULGENCES

STATION SET SMALL BITES

select 4 warm & 3 chilled

WARM SELECTIONS

- PEA & POTATO SAMOSA
date chutney
- BOURSIN STUFFED MUSHROOM
- COCKTAIL MEATBALL
 - heirloom tomato
 - jack daniel's sauce
- SHORT RIB GRILLED CHEESE BITES
- WI FISH FRY FRITTER
tarragon aioli
- BACON WRAPPED CHICKEN
bourbon maple glaze
- SHORT RIB MINI POTATO
- ARTICHOKE, ASIAGO,
SUN-DRIED TOMATO PURSE
- MOZZARELLA MEATBALL CROUSTADE
- CHORIZO CROQUETTE
chipotle aioli
- BUTTERNUT SQUASH RISOTTO POP
creme fraiche

CHILLED SELECTIONS

- VE TARRAGON CHICKEN SALAD
CUCUMBER CUP GF
- V BRUSCHETTA CUCUMBER CUP GF VE
Spring/Summer
- GF SEARED AHI TUNA, WONTON CRISP
wasabi aioli
- GRAPES WITH A TWIST V
- MARKET PITA V
- TOMATO BOCCONCINI SKEWER GF V
- TAJIN WATERMELON GF V
Spring/Summer
- GF BEET, WHIPPED GOAT CHEESE SALAD GF V
- V TENDERLOIN FORKS
roasted tomato
- STEAKHOUSE CROUSTADE
- FRUITED GOAT CHEESE TRUFFLE GF V

INTERACTIVE STATION

select one

- KC BBQ
poblano pepper hash browns,
bbq shredded pork, tangy coleslaw
- CHICKEN BRUSCHETTA BOWL
grilled chicken strips, bruschetta, balsamic glaze,
parmesan risotto
- GOBI KE SAATH ALOO V
medium hot cauliflower & potato curry,
cucumber raita, naan bread, basmati rice
- GOURMET MAC & CHEESE
pasta, smoked gouda cheese sauce, diced
chicken, green peas, bacon bits, sautéed
mushrooms, pico de gallo
- COSMO POTATOES
real smashed potatoes, toppings: bacon, chives,
sour cream, shredded cheese, broccoli, cheese
sauce, vegetable sauté

FROM THE GARDEN

select one

- FRESH MARKET
fresh seasonal fruits, wisconsin cheeses,
assorted crackers, fire roasted vegetables
• add a charcuterie board station
- BRUSCHETTA BAR
traditional bruschetta served with charred
crostini, fresh gorgonzola and parmesan
cheeses, caramelized onions,
truffled portabella mushrooms, basil
- SALAD MEDLEY | select 3
chopped salad, panzanella salad, garden pasta
salad, naan-ton salad or sesame ginger crunch salad

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V - Vegetarian, VE - Vegan, GF - Gluten Free
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• Symbol indicates additional fees apply.

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Cocktail PARTY

TRAY PASSED SMALL BITES

select 4 warm & 3 chilled



WARM SELECTIONS

- PEA & POTATO SAMOSA
date chutney
- COCKTAIL MEATBALL
 - bbq sauce
 - jack daniel's sauce
- SHORT RIB GRILLED CHEESE BITES
- BACON WRAPPED CHICKEN
bourbon maple glaze
- SHORT RIB MINI POTATO
- ARTICHOKE, ASIAGO,
SUN-DRIED TOMATO PURSE
- MOZZARELLA MEATBALL CROUSTADE
- CHORIZO CROQUETTE
chipotle aioli
- BUFFALO CHICKEN TARTLET
- BBQ PORK POP
salsa verde
- PROSCIUTTO WRAPPED PEPPADEW
- ROASTED PEAR SMOKED GOUDA TARTLET
- ALFREDO SHRIMP DEMI CUP
- CHICKEN ARANCINI
sweet chilli sauce
- SESAME CHICKEN LOLLIPOP
- BUTTERNUT SQUASH RISOTTO POPS
creme fraiche
- WI FISH FRY FRITTER
tarragon aioli
- BBQ PORK SLIDER
- BAVARIAN PRETZEL NUGGET, BACON JAM
served in a mini fryer basket
- LEMONGRASS SHRIMP SKEWER
- CHICKEN & WAFFLES

CHILLED SELECTIONS

- VE SEARED AHI TUNA, WONTON CRISP
wasabi aioli
- GF GRAPES WITH A TWIST V
- MARKET PITA V
- TOMATO BOCCONCINI SKEWER GF V
- BEET, FETA CHEESE SALAD VOTIVE GF V
- TENDERLOIN FORKS
roasted tomato GF
- STEAKHOUSE CROUSTADE V
- BRANDIED PEAR &
BLUE CHEESE CROUSTADE V
- BLT BITE
sourdough crouton
- BLACKBERRY CAPRESE SKEWER GF V
Spring/Summer
- TAJIN WATERMELON GF V
Spring/Summer
- TARRAGON CHICKEN SALAD GF
CUCUMBER CUP
- FRUITED GOAT CHEESE TRUFFLE GF V
- TUNA POKE SHOOTER
- PISTACHIO GOAT CHEESE MEDALLION
- BLOODY MARY BITE GF
- BEET, GOAT CHEESE NAPOLEON V

Includes

FRESH MARKET DISPLAY
fire roasted vegetables, crackers,
wisconsin cheeses, fresh fruit medley



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ENHANCEMENTS

Cocktail Hour

● TRAY PASSED SMALL BITES

select 3 warm & 2 chilled

WARM SELECTIONS

- BACON WRAPPED CHICKEN GF
bourbon maple glaze
- BUFFALO CHICKEN TART
- ARTICHOKE, ASIAGO,
SUN-DRIED TOMATO PURSE V
- PARMESAN ONION CROUSTADE V
- PROSCIUTTO WRAPPED PEPPADEW GF
- CHORIZO CROQUETTE
chipotle aioli
- PEA AND POTATO SAMOSA
date chutney VE
- BLUE CHEESE TATER TOTS
truffle oil V
- CHICKEN ARANCINI
sweet chili sauce
- BBQ PORK POP
salsa verde
- ROASTED PEAR SMOKED GOUDA TARTLET V
- BUTTERNUT SQUASH RISOTTO POP
creme fraiche V

CHILLED SELECTIONS

- TOMATO BOCCONCINI SKEWER GF V
- STEAKHOUSE CROUSTADE
- TAJIN WATERMELON GF V
Spring/Summer
- MARKET PITA V
- SEARED AHI TUNA, WONTON CRISP
wasabi aioli GF
- GRAPES WITH A TWIST GF V
- BLACKBERRY CAPRESE SKEWER GF V
Spring/Summer
- TARRAGON CHICKEN SALAD
CUCUMBER CUP GF
- BLT BITE
- FRUITED GOAT CHEESE TRUFFLE GF V

● COCKTAIL STATIONS

CHARCUTERIE STATION

a beautiful arrangement of local Wisconsin cured meats and cheeses accompanied by crackers, pickled vegetables, and fresh & dried fruits

FRESH MARKET STATION

fresh seasonal fruits, Wisconsin cheeses, assorted crackers and grilled vegetables.



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Signature PLATED

SELECT YOUR FIRST COURSE



SALADS

select one

- | | | | |
|--|-------|---|-------|
| <p>WISCONSIN HERITAGE SALAD
locally grown spring mix, dark tart cherries, crumbled wisconsin blue cheese, candied walnuts, balsamic vinaigrette</p> | GF V | <p>GORGONZOLA PEAR SALAD
mixed greens, caramelized pecans, bosc pears, crumbled gorgonzola cheese, raspberry vinaigrette</p> | GF V |
| <p>SIMPLE ARUGULA SALAD
fresh arugula, shaved parmesan cheese, roasted cherry tomatoes, hand torn garlic croutons and a red wine vinaigrette.</p> | V | <p>ROASTED BEET SALAD
mixed greens, roasted red and gold beets, candied walnuts, feta cheese, blood orange vinaigrette</p> | GF V |
| <p>THE BIG APPLE SALAD
mixed greens, apple slices, dried cherries, pecans, apple vinaigrette</p> | GF VE | <p>CHOPPED SALAD
chopped romaine, crumbled bacon, blue cheese, roasted corn, diced tomato, citrus ranch</p> | GF V |
| <p>HAYSTACK SALAD
mesclun mix, baby romaine, feta cheese, dried cranberries, cranberry vinaigrette, sweet potato hay</p> | GF V | <p>ARUGULA & MIXED BERRY SALAD
mixed local greens, arugula, grape tomatoes, blueberries, strawberries, toasted pecans, balsamic vinaigrette <i>Spring/Summer</i></p> | GF VE |

ENTRÉE DUET PRESENTATIONS

select one

- | | | | |
|--|--|--|--|
| <p>TENDERLOIN FILET MIGNON
WITH CABERNET
MUSHROOM DEMI</p> | | <p>GRILLED SALMON
FILLET WITH LEMON
BEURRE BLANC</p> | <p>parmesan risotto,
seasonal vegetables</p> |
| <p>TENDERLOIN FILET
MIGNON WITH
JACK DANIELS</p> | | <p>STUFFED CHICKEN BREAST
WITH BRANDY BASIL CREAM</p> | <p>pommes royale- piped
potatoes with cheddar
cheese, hint of horseradish,
vegetable sauté</p> |
| <p>BONELESS BRAISED
BEEF SHORT RIBS WITH
BOURBON SHALLOT CREAM</p> | | <p>HERB SEARED
CHICKEN BREAST WITH
STONEMILL DIJON CREAM</p> | <p>sweet potato and
russet au gratin,
rustic whole green beans</p> |
| <p>ZUCCHINI BOAT
RATATOUILLE ON
BED OF QUINOA</p> | | <p>GRILLED CHICKEN BREAST
WITH SONOMA SAUCE</p> | <p>garlic mashed potatoes,
brandy glazed green
top baby carrot</p> |

INCLUDES

Pretzel Roll with Salad Course

House-Infused Butter Trio

Coffee Station

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Signature BUFFET



FEATURED ENTRÉES

select one

HERB SEARED CHICKEN BREAST bruschetta and balsamic glaze	GF	ROASTED BUTTERNUT SQUASH RAVIOLI seasonal vegetable, fennel, brown butter sauce, sun-dried tomato, feta, olive tapenade, hazelnuts	V
GRILLED CHICKEN BREAST • sonoma sauce • stonemill dijon cream • tuscan vegetable compote	GF	QUINOA STUFFED PEPPER quinoa, wild rice, herbs, seasonal vegetables, balsamic glaze served with romesco sauce	GF VE
ZUCCHINI BOAT RATATOUILLE whole zucchini hollowed and filled with diced yellow squash, zucchini, tomato, onion, and eggplant in a reduced tomato sauce seasoned with oregano, basil, and thyme served on a bed of quinoa	GF VE	STUFFED ACORN SQUASH roasted acorn squash stuffed with quinoa, rice, and fire roasted vegetable blend on top of romesco sauce	GF VE

PREMIUM ZILLI ENTRÉES

select one

BAKED ICELANDIC COD • lemon beurre blanc • honey orange glaze	GF	BONELESS BRAISED BEEF SHORT RIBS bourbon shallot cream	GF
● GRILLED SALMON FILLET pineapple salsa with blood orange glaze	GF	SALMON PINWHEEL spinach & artichoke, blood orange glaze	
● FRENCH-CUT CHICKEN BREAST bone-in, seared chicken breast	GF	SLICED TENDERLOIN • cabernet wild mushroom demi-glace • jack daniels • red wine demi-glace	GF
● STUFFED CHICKEN BREAST ricotta and spinach stuffed, brandy basil cream		BONELESS PORK RIBEYE door county cherry compote	GF

VEGETABLES

select one

RUSTIC WHOLE GREEN BEANS	GF V	FIRE ROASTED VEGETABLES	GF VE
VEGETABLE SAUTÉ sautéed yellow squash, zucchini, grape tomatoes	GF VE	ROASTED CAULIFLOWER	GF VE
BRUSSELS SPROUTS bacon, mushrooms	GF	● BRANDY GLAZED GREEN TOP BABY CARROT	GF VE
CHARRED BROCCOLINI	GF V	● TIED SEASONAL VEGETABLE BUNDLE	GF VE

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All sauces are gluten free.

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STARCHES

select one

ROASTED RED SKIN POTATOES

GF VE

- horseradish
- provençale: sweet peppers, onions, Italian seasoning

• SWEET POTATO & RUSSET AU GRATIN

GF V

SIGNATURE MASHED POTATOES

GF V

- cheddar buttermilk
- garlic-herb

BLACK RICE

GF VE

shaved brussels sprouts and roasted cherry tomatoes

SMOKED GOUDA MAC & CHEESE

V

SALADS

select two

CLASSIC CAESAR SALAD

romaine lettuce, shaved parmigiano-reggiano, hand-torn croutons, caesar dressing

GARDEN PASTA SALAD

V

tri-colored rotini pasta, broccoli, cauliflower, carrots, peppers, olives, vinaigrette dressing

HAYSTACK SALAD

GF V

mesclun mix, baby romaine, feta cheese, dried cranberries, cranberry vinaigrette, sweet potato hay

RANCHERO PASTA SALAD

V

cavatappi pasta, diced cucumbers, diced tomatoes, diced red onion, ranch dressing

PANZANELLA SALAD

V

roma tomatoes, cucumbers, peaches, basil, shredded parmigiano-reggiano cheese, champagne vinaigrette, hand-torn croutons

Spring/Summer

HARVEST

V

bow-tie pasta, sweet potatoes, mushrooms, brussels sprouts, poppy seed dressing

Autumn/Winter

NAAN-TON

V

fresh mixed greens, curried chickpeas, roasted red pepper strips, and garlic naan bread croutons topped with a cilantro lime vinaigrette

• WISCONSIN HERITAGE SALAD

GF V

locally grown spring mix, dark tart cherries, crumbled wisconsin blue cheese, candied walnuts and a balsamic vinaigrette

FRESH FRUIT MEDLEY

GF VE

cut fresh watermelon, cantaloupe, honeydew, pineapple garnished with grapes, strawberries

Spring/Summer

MEDITERANIAN CHICKPEA SALAD

a colorful mix of vegetables and chickpeas, Mediterranean spices, feta cheese in a lemon vinaigrette

INCLUDES

House-Infused Butter Trio

Pretzel Rolls on Buffet

Coffee Station



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Interactive STATIONS



LAND & SEA

select one

- | | |
|--|--|
| <p>THE CARVERY
beef tenderloin, red wine, caramelized onion demi, petite rolls, grilled vegetables, horseradish crème, caramelized onion butter</p> <p>BRAISED BEEF SHORT RIBS
boneless, braised beef short ribs, red wine demi, garlic herb mashed potatoes</p> <p>SALMON
salmon, maple dijon crust, arugula, grilled vegetable salad, balsamic vinaigrette, shaved parmesan</p> | <p>GF SURF & TURF
carved beef sirloin, horseradish crème, alfredo shrimp orzo</p> <p>• TENDERLOIN FILET GF
boursin cheese, whipped garlic mashed potatoes, cheese tower</p> <p>• FIRECRACKER SHRIMP* GF
sautéed shrimp, corn, avocado relish, southwest crema, cilantro lime rice</p> <p>• SHRIMP & SCALLOP WATERFRONT GF
jumbo sea scallops, fresh jumbo sautéed shrimp, white wine, herbs, butter, rice pilaf</p> |
|--|--|

INTERNATIONAL FARE

select one

- | | |
|--|--|
| <p>BONELESS CHICKEN BREAST
whiskey pan sauce, garlic truffle mashed potatoes</p> <p>THAI CHICKEN AND EGGPLANT
tender chicken and eggplant in a medium spiced thai peanut curry with coconut milk, white rice, carrots, peppers and cilantro</p> <p>GOBI KE SAATH ALOO
medium hot cauliflower and potato curry, cucumber raita, basmati rice & naan bread</p> <p>CHICKEN BRUSCHETTA BOWL
grilled chicken strips, bruschetta, balsamic glaze, parmesan risotto</p> | <p>GF GOURMET MAC & CHEESE
pasta, smoked gouda cheese sauce, diced chicken, green peas, bacon bits, sautéed mushrooms, pico de gallo</p> <p>GF ITALIAN CHICKEN GF
grape tomatoes, fresh mozzarella, fresh green beans, balsamic glaze</p> <p>V FISH & CHIPS
hand-breaded cod, lemon, tartar sauce, kettle chips, coleslaw, fryer basket</p> <p>• WISCONSIN FISH FRY
includes the fish & chips station plus baked cod, potato pancakes & apple sauce</p> |
|--|--|

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*Not available at all venues. Maximum group size applies

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Interactive STATIONS

ALL-AMERICAN

select one

COSMO POTATOES

GF

smashed potatoes, bacon, chives, sour cream, WI shredded cheddar, vegetable sauté, broccoli, cheese sauce

SOUTHWEST TACOS

seasoned grilled chicken, refried beans, spanish rice, pico de gallo, tortilla strips, cheddar cheese, shredded lettuce, sour cream; served to a glass

WALKING FISH TACOS

seasoned mahi mahi, crispy tortilla strips, shredded napa cabbage, pico de gallo, black bean, jicama salad, queso fresco, chipotle aioli; served to a glass

KC BBQ

GF

slow roasted bbq pulled pork, poblano pepper cheddar shredded potatoes, tangy coleslaw

SOUTHWEST CHICKEN BOWL

GF

lime marinated chicken, shredded cabbage, carrot, cilantro, seasoned quinoa, pico de gallo, guacamole

SOUTHERN COMFORTINI

chicken bites, cheddar buttermilk mashed potatoes, traditional gravy, petite biscuit, chives, cheddar cheese biscuit, green onion ribbons

THE CLASSICS

select one

FROM THE GARDEN

select three

- **wisconsin cheddar pasta salad** V
cavatappi pasta, diced red peppers, diced celery, cubed WI cheddar cheese, diced onion, parsley, savory apple dressing
- **sesame ginger crunch salad** V
mixed greens, napa cabbage, bok choy, julienne vegetables sesame ginger vinaigrette, crisp wonton strips, wasabi peas
- **garden pasta salad** V
tri-colored rotini pasta, broccoli, cauliflower, carrots, olives, peppers, vinaigrette dressing
- **chopped salad** GF
romaine, crumbled bacon, blue cheese, diced tomatoes, roasted corn, citrus ranch
- **panzanella salad** *Spring/Summer* V
roma tomatoes, cucumbers, peaches, basil, shredded parmigiano-reggiano cheese, champagne vinaigrette, hand-torn croutons
- **naan ton salad** V
fresh mixed greens, curried chickpeas, roasted red pepper strips, and garlic naan bread croutons topped with a cilantro lime vinaigrette

FRESH MARKET STATION

V

seasonal fruits, wisconsin cheeses, crackers, grilled vegetables
● add charcuterie & artisan bread

BRUSCHETTA BAR

V

traditional bruschetta, charred crostini, fresh gorgonzola, parmesan cheeses, caramelized onions, truffled portabella mushrooms, basil

PASTA STATION

V

cheese tortellini, penne and cavatappi pasta, with sun-dried tomato cream, marinara or alfredo sauce, accompanied by tuscan bread & caesar salad

INCLUDES

COFFEE STATION

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ENHANCEMENTS

Desserts & Late Night

MINIATURE DESSERTS served with an assortment of dessert bars

SELECT ONE

- BABY BUNDT CAKES
- LEMON TART
- KEY LIME TART
- CHOCOLATE FLOURLESS COINS GF V

SELECT TWO

- V CHEESECAKE TARTLETS V
- V EDIBLE CONES V
cookie dough
- V CRÈME BRULEE GF V
- MOUSSE VOTIVE V

INDIVIDUAL DESSERT SKILLETTS select two

Includes mini scoop of vanilla ice cream & served with an assortment of dessert bars

APPLE CRISP

WARM CHOCOLATE CHUNK COOKIE

CHERRY CRISP

LATE NIGHT STATION

select one

KC BBQ

slow roasted bbq pulled pork, served over poblano and cheddar potato shred, and topped with a colorful, tangy coleslaw

PIGGY MAC

smoked gouda mac and cheese, bbq pulled pork, and caramelized onions

SLIDER BAR

100% black angus burgers, and shredded bbq chicken, pickle chips, roma tomato slices, cheese slices, ketchup, and mustard, on a petite roll. accompanied with house made kettle chips

MKE CANTINA

flour or corn tortillas served with shredded beef short rib, pico de gallo, shredded lettuce, queso fresco, lime wedges, chipotle-lime aioli, and cholula hot sauce

GOURMET MAC & CHEESE

smoked gouda cheese sauce blended with noodles. Choose toppings such as; diced chicken, green peas, bacon bits, sauteed mushrooms, and pico de gallo



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After Hour STATIONS



MKE PRETZEL BAR

MILWAUKEE PRETZEL COMPANY INDIVIDUAL SOFT PRETZELS
 local wisconsin beer cheese sauce
 wisconsin cranberry mustard
 cheesecake dip

WISCONSIN SLIDERS

100% BLACK ANGUS BURGERS & SHREDDED BBQ CHICKEN ON A PETITE ROLL
 pickle chips
 roma tomatoes slices
 cheese slices
 ketchup
 mustard

ACCOMPANIED BY
 house made kettle chips

POP'S POPCORN

MILWAUKEE BREWERS FAMOUS POPCORN
 coconut oil & sea salt
 caramel
 yellow cheddar

BUILD YOUR OWN MAC & CHEESE

select one

PIGGY MAC
 smoked gouda mac & cheese
 bbq pulled pork
 caramelized onions

GOURMET MAC & CHEESE
 smoked gouda mac & cheese
 choose your toppings;
 diced chicken
 green peas
 bacon bits
 sautéed mushrooms
 pico de gallo

RED WHITE & BLUE NACHOS

NACHOS
 red, white, and blue tortilla chips
 seasoned taco meat
 nacho cheese sauce
 pico de gallo
 sour cream
 pickled jalapenos
 hot sauce

KANSAS CITY BBQ

FAMOUS KC BBQ
 slow roasted bbq pulled pork
 served over poblano and cheddar potato shred
 topped with a colorful, tangy coleslaw

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ENHANCEMENTS

Bar & Beverages



HOSTED PREMIUM BAR PACKAGE

PREMIUM BRAND LIQUOR FOR MIXED DRINKS

ANTERRA MOSCATO

plus select one red & one white premium wine

MILLER LITE & SPOTTED COW

plus select two craft brews

SOFT BEVERAGES

juice selections

water dispenser

PREMIUM LIQUOR BRANDS INCLUDED

- tito's handmade vodka
- smirnoff citrus vodka
- tanqueray gin
- bacardi rum
- bacardi limon rum
- captain morgan spiced rum
- korbel brandy
- jack daniel's whiskey
- crown royal whisky
- dewar's white label scotch
- bulleit rye whiskey
- southern comfort
- vincenzi amaretto
- cazadores blanco tequila

HOSTED CALL BAR PACKAGE

CALL BRAND LIQUOR FOR MIXED DRINKS

ANTERRA MOSCATO

plus select one red & one white house wine

MILLER LITE & MILLER HIGH LIFE

plus one craft brew at discretion of beverage manager

SOFT BEVERAGES

juice selections

water dispenser

CALL LIQUOR BRANDS INCLUDED

- smirnoff vodka
- beefeater gin
- bacardi rum
- bacardi limon rum
- stock 84 brandy
- seagram's 7 whiskey
- house of stuart scotch
- southern comfort
- jim beam bourbon
- jose cuervo silver tequila

HOSTED CRAFT BREWS & PREMIUM WINE PACKAGE

MILLER LITE & SPOTTED COW

select two craft brews

SOFT BEVERAGES

juice selections

water dispenser

ANTERRA MOSCATO

select one red & one white premium wine

CRAFT BREW OPTIONS

- white claw hard seltzer flavor varieties
- lakefront brewery riverwest stein
- lakefront brewery ipa
- angry orchard
- new glarus moon man
- new belgium fat tire
- new belgium voodoo ranger

PREMIUM WINE OPTIONS

- hayes ranch cabernet sauvignon
- tera pura pinot noir
- anterra pinot grigio
- hayes ranch chardonnay

HOSTED DOMESTIC BEER & HOUSE WINE PACKAGE

MILLER LITE & MILLER HIGH LIFE

plus one craft brew at discretion of beverage manager

SOFT BEVERAGES

juice selections

water dispenser

ANTERRA MOSCATO

select one red & one white house wines

HOUSE WINE OPTIONS

- coastal vines cabernet sauvignon
- coastal vines pinot noir
- coastal vines pinot grigio
- coastal vines chardonnay

*All bar prices are all inclusive of disposable bar ware, station linens, and labor of bartenders

*Sales tax and service charge additional. Commission charges may apply



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262.547.9447