



*Taste*

MILWAUKEE COUNTY ZOO

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**Catering Menu**

# Event Information

## Sustainable Seafood

Seafood is a healthy and delicious way to enjoy the bounties of the sea, though not all seafood is produced responsibly, and making the right choices can be difficult. SSA focuses on working with sustainably sourced seafood in our cafes, restaurants, and catered events. We also partner with Monterey Bay Aquarium's Seafood Watch program, whose recommendations help consumers and businesses make choices for healthy oceans.

## Palm Oil

We recognize the role foodservice operators like us play in the global trade and usage of palm oil - we value efforts to mitigate the environmental and social impacts associated with palm oil production. In-house, we are constantly working to review our purchases for palm oil inclusion and sourcing, and we advocate our supply chains to engage with leading industry groups - SSA is a member of the Roundtable for Sustainable Palm Oil (RSPO) and we encourage our partners who use palm oil to join this important initiative.

## Diversity-Owned Vendors

We celebrate the things that make each one of us different, and work to support the local communities that we partner with.

Diversity-ownership of vendors in our supply chain is important to us, and we are developing tools to better evaluate our own engagement, as well as strategize how to include more diversity-owned vendors in our operations. If you are aware of a local vendor in your area that we should be working with, please let your SSA Account Manager know!

## Food Guarantees

Final guest count is to be advised no later than ten (10) business days prior to the event date. The final bill will reflect the guarantee or the number served, whichever is greater. If no final guarantee is received, we will consider the estimated guest count indicated on your Banquet Event Order to be your guaranteed number of guests. The guarantee is not subject to reduction after the above deadline. Last-minute orders are gladly accepted, but please note due to the need to expedite staffing, orders, and preparations, a late fee may be applied, and availability of certain menu items may be limited

## Menus

Unless otherwise specified, all menus are priced per person and are to be enjoyed during the allotted time period while here on-site at Milwaukee County Zoo. Should you have something different in mind for your catering menu, we are happy to work with our chefs to propose a custom menu that meets your needs - please inquire with your Sales Manager for more information.

## Event Services

All services will include food and beverage equipment, setup, and breakdown of any selected menus. We are happy to work with you to arrange any additional event needs such as linen and rentals - please inquire with your Sales Manager for more information.

## Liquor & Food Service Regulations

Food and Beverage cannot be removed from the premises by any party other than the catering department. Buffets are served for an allotted time period, but may be extended on advance request. Please see your Sales Manager for pricing. SSA Group, LLC. Holds the Liquor License at Milwaukee County Zoo and is the exclusive beverage provider, therefore, liquor, beer, wine, and non-alcoholic beverages may not be brought into the zoo from outside sources. Liquor, beer, wine, and non-alcoholic beverages may not be removed from the site. All bars will end 30 minutes prior to event end time.

## Contract & Deposit

A signed contract detailing all arrangements must be received by SSA Group, LLC. prior to the event date. A deposit equal to 50% is due at the time of signing the contract. Deposit payments may be made by cash, credit card, personal check, cashier's check, or money order. All deposits made are included in the final invoice.

## Final Payment

Final payment is due after the final guest count is received, before the event date. Any additional fees incurred on the day of the event will be applied to the final invoice, and payment is due upon receipt.

# Rise & Shine Breakfast

## DETAILS:

- Requires a Minimum Order of 25 Guests or Subject to a \$200 Fee
- Food Quantities Must Match Guest Guarantee
- Menus are Served for One Hour
- Prices are Per Person


## INCLUDES:

- Regular Fresh Brewed Coffee
- Iced Water
- Orange Juice
- Eco-Friendly Compostable Tableware





## THE CONTINENTAL

Assorted Breakfast Breads & Pastries, Seasonal Fresh Fruit

## HEALTHY START

Assorted Breakfast Breads & Pastries, Seasonal Fresh Fruit, Overnight Oats , Granola

## 14 COMPLETE BREAKFAST

Applewood Smoked Bacon , Roasted Breakfast Potatoes with Bell Peppers & Onions , Scrambled Eggs , Assorted Breakfast Pastries, Seasonal Fresh Fruit, Overnight Oats 


25

19

## ADD-ONS

Food Quantities Must Match Final Guest Count.

Prices are per person.

Apple Juice -or- Cranberry Juice	2	Scones	5
Assorted Hot Herbal Teas	3	Sausage Links 	5
Seasonal Whole Fruit	2		

# Brunch Bars

## DETAILS:

- The Cost for Bar Service & Drinks are Paid in Advance by Host
- One Bartender Required per 100 guests
- \$150 per Bartender up to Two Hours of Service

## INCLUDES:

- Eco-Friendly Compostable Drinkware & Napkins
- 2 Hours of Service

## BLOODY MARY BAR

Standard Vodka, Bloody Mary Mix, Celery, Milwaukee Baby Dill Pickles, Green Olives, Tabasco, Celery Salt, Lemons & Limes

18

## MIMOSA BAR

Classic Prosecco, Orange Juice

12

## TO ENJOY BOTH BARS

23

# Make It A Picnic

<b>DETAILS:</b> <ul style="list-style-type: none"> <li>• Requires a Minimum Order of 50 Guests</li> <li>• Prices are Per Person</li> <li>• Food Quantities Must Match Guest Guarantee</li> <li>• Menus are Served for Two Hours</li> </ul>	<b>INCLUDES:</b> <ul style="list-style-type: none"> <li>• Fountain Soft Drinks</li> <li>• Iced Water</li> <li>• Kettle Chips ✕</li> <li>• Cookies</li> <li>• Eco-Friendly Compostable Tableware</li> </ul>
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	<b>Adult</b>	<b>Child (3-12)</b>
<h2>The Classic</h2>	<b>20</b>	<b>18</b>
<b>ANGUS BEEF BURGERS, ALL BEEF HOT DOGS</b>		

*Served With:*  
 Potato Salad ✕ 🌱, Coleslaw ✕ 🌱, Lettuce, Tomatoes, Cheese, Pickles, Condiments

	<b>22</b>	<b>20</b>
<h2>The Tailgater</h2>		
<b>ANGUS BEEF BURGERS, USINGER BRATS</b>		

*Served With:*  
 Potato Salad ✕ 🌱, Coleslaw ✕ 🌱, Lettuce, Tomatoes, Cheese, Pickles, Condiments

	<b>28</b>	<b>26</b>
<h2>Zoo-B-Que</h2>		
<b>BBQ BRISKET ✕, PULLED CHICKEN ✕ 🌱</b>		

*Served With*  
 Cornbread Muffins 🌱, Mac n' Cheese 🌱, Coleslaw ✕ 🌱, Pickles

**ADD-ONS**

Food Quantities Must Match Final Guest Count. Prices are per person.

<p style="text-align: center; color: #008080;"><b>Savory</b></p> <p>Baked Beans ✕ 🌱 _____ 4</p> <p>Mac n' Cheese 🌱 _____ 5</p> <p>Mixed Green Salad _____ 4  <small>Served with Balsamic Vinaigrette ✕ 🌱  or Herbed Ranch ✕ 🌱</small></p> <p>Pasta Salad 🌱 _____ 4</p> <p>Coleslaw ✕ 🌱 _____ 4</p> <p>Sauerkraut 🌱 _____ 4</p> <p>BBQ Pulled Pork ✕ _____ 7</p> <p>Black Bean Burgers 🌱 _____ 5  <small>This item can be selected for a guest count that is less than the guarantee</small></p> <p>Gluten-Free Hamburger -or- Hotdog Buns _____ 2  <small>This item can be selected for a guest count that is less than the guarantee</small></p>	<p style="text-align: center; color: #008080;"><b>Sweet</b></p> <p>Brownies _____ 4</p> <p>Novelty Ice Cream _____ 5</p> <p>Hand Scooped Ice Cream Cup -or- Cone Voucher _____ 5  <small>Must be Redeemed at the Dairy Barn on the Day of the Event</small></p> <p>Bagged Fresh Popcorn ✕ _____ 4</p> <p>Cotton Candy ✕ 🌱 _____ 4</p>	<p style="text-align: center; color: #008080;"><b>Beverages</b></p> <p>Canned Soft Drinks _____ 4</p> <p>Canned Water _____ 4</p> <p>Souvenir Fountain Drink Cups _____ 7  <small>Free Refills at any Location for the Day of the Event and Discounted Refills on Return Visits</small></p> <p>Souvenir Water Bottle _____ 9</p> <p style="text-align: center; color: #008080; font-weight: bold;">See Bar Menus for Alcoholic Selections</p>
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Due to the seasonal nature of our sustainable practices, items and prices are subject to change. Prices are subject to 25% service charge and sales tax.

# Bistro Lunch

## DETAILS:

- Menus are Served for One and a Half Hours
- Food Quantities Must Match Guest Guarantee
- Prices are Per person

## Boxed Lunches 20

For Groups of 100 or Less  
Pre-Selected Final Food Quantities Due in Advance  
One Menu Selection per Guest

### INCLUDES:


Canned Water, Kettle Chips , Cookie,  
Eco-Friendly Compostable Tableware

**SELECT UP TO TWO SALADS,  
SANDWICHES, OR WRAPS PER EVENT**

## Bistro Buffet 22

Requires a Minimum Order of 25 Guests

### INCLUDES:

Soft Drinks, Iced Water, Kettle Chips , Cookies,  
Eco-Friendly Compostable Tableware

**SELECT TWO SALADS & TWO SANDWICHES,  
OR WRAPS PER EVENT**

## Salads

### CLASSIC CAESAR

Romaine, Croutons, Shaved Parmesan, Caesar Dressing

### COBB

Romaine, Crispy Bacon, Turkey, Cherry Tomatoes, Egg, Gorgonzola, Avocado, Herbed Ranch

### MEDITERRANEAN

Mixed Greens, Feta, Kalamata Olives, Red Onion, Sun-Dried Tomato, Greek Vinaigrette

### WHOLE GRAIN SALAD

Blended Red & White Quinoa, Farro, Shredded Kale, Blueberries, Diced Seasonal Vegetables, White Balsamic-Basil Vinaigrette

### ADD GRILLED CHICKEN OR TOFU 4

## Sandwiches

### HAM & BRIE

Arugula, Pickled Red Onions, Smoked Ham, Sliced Brie, Champagne Mustard, Thin Baguette

### ROAST BEEF

Aged Cheddar, Pickled Red Onion, Mixed Greens, Horseradish Heb Sauce, Kaiser

### CHICKEN SALAD

Waldorf Chicken Salad, Bacon Marmalade, Frisee, Fresh Buttery Croissant

### ITALIAN SUB

Fresh Provolone, Ham, Salami, Pickled Red Onion, Shaved Lettuce, Red Wine Vinaigrette, Hoagie

### ROASTED TURKEY

Aged Cheddar, Apple Chutney, Pickled Red Onion, Red Leaf Lettuce, Dijonnaise, Ciabatta

### CHARRED

### EGGPLANT CAPRESE

Fresh Mozzarella, Basil, Heirloom Tomatoes, Red Onion, Balsamic Reduction, Ciabatta

## Wraps

### B.L.T.

Crispy Bacon, Heirloom Tomatoes, Shaved Lettuce, Dijon Aioli, Ranch Dressing, Wheat Wrap

### CALIFORNIA TURKEY

Bacon, Avocado, Provolone, Spinach, Wheat Wrap

### CHARRED SEASONAL VEGETABLE

Greens, Hummus, Sun-Dried Tomatoes, Charred Herb Vinaigrette, Wheat Wrap

### TUSCAN GRILLED CHICKEN

Arugula, Feta, Pickled Red Onion, Sun-Dried Tomatoes, Roasted Garlic & Basil Aioli, Wheat Wrap

## BUFFET ADD-ONS

Food Quantities Must Match Final Guest Count. Prices are per Person.

Additional Salad Selection	6	Assorted Dessert Bars	6
Additional Sandwich -or- Wrap Selection	8	Brownies	4
Fresh Rolls & Butter	2		

# Lunch Buffets

## DETAILS:

- Requires a Minimum Order of 25 Guests
- Menus are Served for One and a Half hours
- Food Quantities Must Match Guest Guarantee
- Prices are Per Person

## INCLUDES:

- Iced Water
- Soft Drinks
- Eco-Friendly Compostable Tableware

## Soup & Salad

Served with:

Fresh Rolls & Butter, Assorted Dessert Bars

**TOMATO SOUP** 🌿 -OR-  
**CREAMY POTATO SOUP WITH BACON**

**MEDITERRANEAN SALAD** 🌿

Falafel, Mixed Greens, Feta, Kalamata Olives, Red Onion, Sun-Dried Tomato, Greek Vinaigrette

## Supper Club

Served with:

Fresh Rolls & Butter, Fresh Berry Crisp

**HERB ROASTED CHICKEN** 🌿 🍷 🥗

**GARLIC MASHED POTATOES** 🍷

**GREEN BEANS WITH SHALLOTS** 🍷 🌿

**MIXED GREEN SALAD** 🌿

Served with Herbed Ranch

**RELISH TRAY** 🍷 🌿

## 18 Tuscan

Served with:

Fresh Garlic Bread, Cannoli

**BAKED ZITI PRIMAVERA** 🌿

**CHICKEN FLORENTINE**

**ROASTED VEGETABLES** 🍷 🌿

**CLASSIC CAESAR SALAD**

24

## 22 Southwest

Served with:

Shredded Cheese, Lettuce, Sour Cream, Guacamole, Salsa, Corn Tortilla Chips, Spanish Rice 🍷 🌿, Churros

**SEASONED GROUND BEEF** 🍷 🥗

**CILANTRO LIME CHICKEN** 🍷 🥗

**FLOUR TORTILLAS -OR-  
CORN TORTILLAS**

24

# Snacks & Beverages

## Break Time

### DETAILS:

- Requires a Minimum Order of 25 Guests or Subject to a \$200 Fee
- Quantities Must Match Guest Guarantee
- Prices are per person

### INCLUDES:

- Eco-Friendly Compostable Tableware

## Non-Alcoholic Beverage Packages

Half-Day Service for up to Four Hours • Full-Day Service for up to Eight Hours  
 Any Beverage Service Outside of Food Service Times Requires an Attendant Fee  
 One Attendant per (200) Guests • \$50 per Beverage Attendant per Hour

### INFUSED AGUA FRESCA

#### SELECT TWO:

Citrus, Cucumber-Mint, Very Berry

**HALF-DAY 4    FULL DAY 6**

### COFFEE & TEA PACKAGE

Regular Fresh Brewed Coffee, Assorted Hot Herbal Teas, Iced Water

*Decaf Coffee Available Upon Request*

**HALF-DAY 8    FULL DAY 12**

### ASSORTED PEPSI PRODUCTS

Canned Soft Drinks, Canned Water

**HALF-DAY 8    FULL DAY 12**

### COMPLETE BEVERAGE PACKAGE

Regular Fresh Brewed Coffee, Assorted Hot Herbal Teas, Iced Water, Canned Soft Drinks, Lemonade

*Decaf Coffee Available Upon Request*

**HALF-DAY 10    FULL DAY 14**

### INDIVIDUAL ITEMS

#### SELECT ONE:



Canned Soft Drinks, Lemonade, Canned Water, Unsweetened or Sweet Tea, Hot Chocolate

**HALF-DAY 4    FULL DAY 6**


## Snacks

Menus are Served for One Hour • Quantities Must Match Guest Count • Prices are per Person

### Savory

<b>ASSORTED CHEESE &amp; CRACKERS</b>	<b>7</b>
<b>FRESH POPCORN &amp; SEASONINGS</b> 	<b>4</b>
<b>PITA AND HUMMUS</b> 	<b>4</b>
<b>TRAIL MIX</b>  	<b>4</b>
<b>SWEET AND SAVORY SNACK MIX</b> 	<b>4</b>

### Sweet

<b>BROWNIES</b>	<b>4</b>
<b>FRESH BAKED COOKIES</b>	<b>4</b>
<b>RICE CRISPY TREATS</b> 	<b>4</b>
<b>WHOLE FRUIT</b>	<b>2</b>
<b>ASSORTED DESSERT BARS</b>	<b>6</b>

# Bar Services

## SPIRITS INCLUDES:

BOURBON, GIN, RUM, SCOTCH, TEQUILA,  
VODKA, WHISKEY, BRANDY

### DETAILS:

- All Bar Services Include Eco-Friendly Compostable Drinkware
- Upgrade to China - Please Inquire

## Consumption Bar

SETTLED POST EVENT BY THE HOST

Pricing is per Beverage

## Cash Bar

GUESTS PURCHASE THEIR OWN BEVERAGES

Pricing is per Beverage & Includes Sales Tax

Standard		Premium	
DOMESTIC BEER	7	DOMESTIC BEER	7
WINE	8	CRAFT/IMPORTED BEER	9
LIQUOR	10	WINE	10
SOFT DRINK	4	LIQUOR	12
		SOFT DRINK	4

### Consumption Bar Fees

Requires a Minimum Spend of \$500 per Bar  
One Bartender per 100 Guests  
\$150 per Bartender up to Two Hours of Service  
Includes One Bar Set-Up per 200 guests

### Cash Bar Fees

One Bartender per 100 Guests  
\$150 per Bartender up to Two Hours of Service  
Requires Bar Set-Up Fee of \$200 per Bar  
One Bar Set-Up per 200 Guests

## Hosted Bar

THE COST FOR BAR SERVICES AND DRINKS ARE PAID IN ADVANCE BY HOST

All Packages Include up to Two Hours of Service • \$6 per Guest for Each Additional Hour of Service

All Bartender Fees and Bar Set-Up Fees Included • Prices are per person

### TAILGATER

Only Available in Select Venues - Please Inquire

(2) Domestic Beers on Draft

14

### STANDARD

Assorted Domestic Beers, Standard Red & White Wines, Standard Spirits, Basic Mixers & Soft Drinks

28

### BEER & WINE

Assorted Domestic & Craft Beers, Standard Red & White

20

### PREMIUM

Assorted Domestic & Craft Beers, Premium Red & White Wines, Premium Spirits, Basic Mixers & Soft Drinks

34

### ADD-ONS

Pricing Varies by Bar Style - Please Inquire

#### AT THE BAR

Standard Seltzer or Cider, Champagne, Signature Cocktail

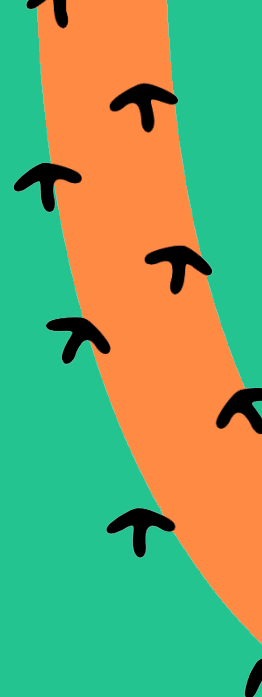
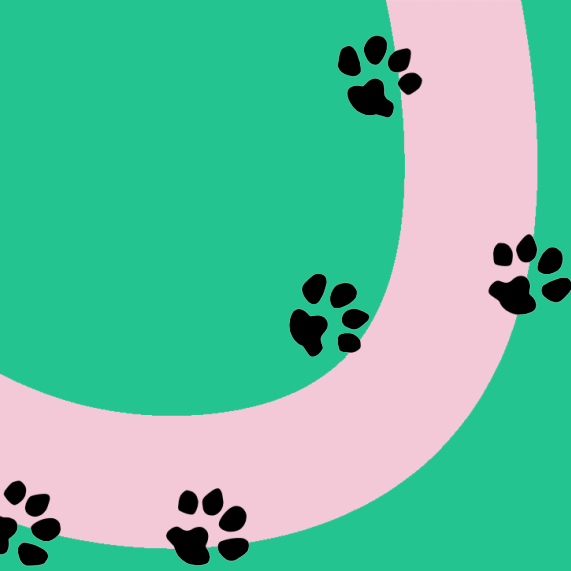
#### STAND ALONE

Welcome Drink, Toast

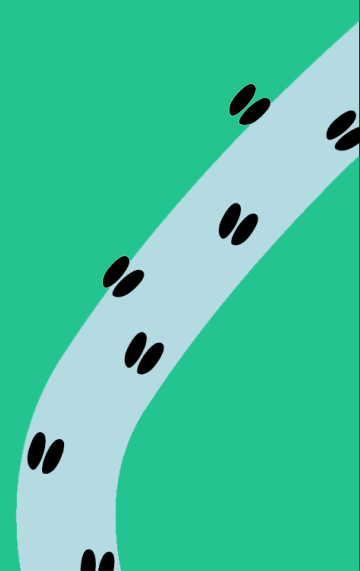
Due to the seasonal nature of our sustainable practices, items and prices are subject to change. Prices are subject to 25% service charge and sales tax.

Dietary Information: Vegetarian Vegan  
 Gluten-Free Dairy-Free Contains Nuts  
 Contains Sesame Sustainable Seafood





# Evening Menu



# Hors D'oeuvres

<b>DETAILS:</b> <ul style="list-style-type: none"> <li>• Requires a Minimum Order of 25 Guests</li> <li>• Food Quantities Must Match Guest Guarantee</li> <li>• Includes Eco-Friendly Compostable Tableware</li> </ul>	<b>TRAY PASSED</b> <ul style="list-style-type: none"> <li>• Service for up to One Hour</li> <li>• Pricing is Per Piece</li> <li>• Passed Items Require a Fee of \$75 per passer</li> </ul>	<b>STATIONED</b> <ul style="list-style-type: none"> <li>• Service for up to Two Hours</li> <li>• Pricing is Based on Two Pieces</li> </ul>
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**IN ORDER TO SATISFY THE APPETITE OF YOUR GUESTS, WE RECOMMEND THE FOLLOWING:**

<b>PRE-DINNER DRINK RECEPTION:</b> THREE HORS D'OEUVRE SELECTIONS	<b>STAND-ALONE COCKTAIL PARTY:</b> THREE HORS D'OEUVRE SELECTIONS & THREE DISPLAY STATIONS
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## Land

	PASSED	STATIONED
<b>NASHVILLE CHICKEN N' WAFFLE</b>	<b>4</b>	<b>8</b>
Maple Mousse		
<b>CALABRIAN MEATBALL</b>	<b>3</b>	<b>6</b>
Chili & Tomato Jam		
<b>PULLED PORK SLIDER</b>	<b>4</b>	<b>8</b>
Crispy Onions, BBQ Sauce		
<b>STEAK &amp; CILANTRO EMPANADA</b>	<b>4</b>	<b>8</b>
Chipotle Sauce		
<b>RUMAKI</b>  	<b>4</b>	<b>8</b>
Bacon Wrapped Water Chestnut		

## Sea

	PASSED	STATIONED
<b>MARYLAND STYLE CRAB CAKE</b> 	<b>5</b>	<b>10</b>
Remoulade, Micro Arugula		
<b>BLACKENED SHRIMP</b>  	<b>5</b>	<b>10</b>
Cilantro Lime Crema		
<b>SMOKED TROUT MOUSSE</b> 	<b>5</b>	<b>10</b>
Fennel, Pomegranate Seeds, Phyllo Tart		
<b>TUNA TARTARE</b>  	<b>6</b>	<b>12</b>
Pickled Ginger, Scallion		

## Vegetarian

	PASSED	STATIONED
<b>STUFFED MUSHROOM</b>  	<b>3</b>	<b>6</b>
Boursin Cheese		
<b>CAPRESE SKEWER</b>  	<b>3</b>	<b>6</b>
Grape Tomato, Fresh Mozzarella		
<b>GRILLED CHEESE BITE</b> 	<b>4</b>	<b>8</b>
Tomato Soup Shooter		
<b>SPANAKOPITA</b> 	<b>3</b>	<b>6</b>
Spinach, Feta		
<b>CHARRED TOMATO BRUSCHETTA</b> 	<b>3</b>	<b>6</b>
Oven Roasted Heirloom Tomato, Pickled Red Onion, Starcciatella Cheese, Sherry Glaze, Micro Basil		

Due to the seasonal nature of our sustainable practices, items and prices are subject to change. Prices are subject to 25% service charge and sales tax.

# Display Stations

## DETAILS:

- Requires a Minimum Order of 25 Guests
- Food Quantities Must Match Guest Guarantee
- Includes Eco-Friendly Compostable Tableware
- Service for Up to Two Hours
- Prices are Per Person

IN ORDER TO SATISFY THE APPETITE OF YOUR GUESTS,  
WE RECOMMEND THE FOLLOWING:

**PRE-DINNER DRINK RECEPTION:**  
THREE HORS D'OEUVRE SELECTIONS

**STAND-ALONE COCKTAIL PARTY:**  
THREE HORS D'OEUVRE SELECTIONS &  
THREE DISPLAY STATIONS

## Small Bites

### MARKET VEGETABLE DISPLAY \_\_\_\_\_ 9

Seasonal Fresh Vegetables,  
Fresh Dill Dip 🌿 🌱

### FRESH FRUIT DISPLAY \_\_\_\_\_ 9

Seasonal Fruits & Berries

### BREADS & SPREADS \_\_\_\_\_ 10

Pita & Tortilla Chips, Buffalo Chicken Dip 🌿,  
Spinach-Artichoke Dip 🌿 🌱, Hummus 🌿 🌱

### CHEESE BOARD 🌿 🌱 \_\_\_\_\_ 12

Chef's Selection of Imported & Domestic  
Cheeses, Marinated Cheese Curds,  
Seasonal Fresh and Dried Fruits, Nuts,  
Assorted Crackers

### CHARCUTERIE BOARD \_\_\_\_\_ 16

Chef's Selection of Dried & Cured Meats,  
Pickled Vegetables, Assorted Crackers,  
Toasted Bread

## Savory

### MAC N' CHEESE BAR \_\_\_\_\_ 18

Cavatappi Pasta, Aged Cheddar Sauce,  
Grilled Chicken, Bacon, Blue Cheese,  
Fried Onion, Roasted Tomato, Scallion

### MASHED POTATO BAR 🌿 \_\_\_\_\_ 14

Yukon Gold Potatoes, Bacon, Butter,  
Scallions, Shredded Cheese, Sour Cream

### CARVING STATIONS \_\_\_\_\_ 16

*Requires Chef Fee of \$150 per Chef · One Chef per 100 Guests*

*Includes Fresh Baked Rolls*

#### SELECT ONE PROTEIN:

Roasted Turkey Breast 🌿 🌱

Cider Brined Pork Loin 🌿 🌱

Casino Roast 🌿 🌱

Side of Salmon 🌿 🌱

Prime Rib 🌿 🌱 \_\_\_\_\_ +5

#### SELECT TWO SAUCES:

Citrus-Cranberry  
Chutney 🌿 🌱

House-Made BBQ 🌿 🌱

Smoked  
Honey Mustard 🌿 🌱

Seasonal Demi-Glace 🌿

Charred Citrus Aioli 🌿 🌱

Horseradish Whip 🌿 🌱

## Sweet

### NEW YORK STYLE CHEESECAKES \_\_\_\_\_ 12

Crème Brûlée, Turtle, White Chocolate Blueberry

### MINI DESSERTS \_\_\_\_\_ 9

Assorted Cakes, Cookies, Dessert Bars

# Dinner Buffets

## DETAILS:

- Requires a Minimum Order of 25 Guests
- Food Quantities Must Match Guest Guarantee
- Menus are Served for One and a Half Hours
- Prices are Per Person

## INCLUDES:

- Iced Water
- Rolls & Butter
- Eco-friendly Compostable Tableware
- Upgrade to China - Please Inquire

### OPTION ONE

ONE SALAD, TWO ACCOMPANIMENTS,  
ONE ENTRÉES, ONE MINI DESSERT

45

### OPTION TWO

ONE SALAD, TWO ACCOMPANIMENTS,  
ONE ENTRÉES, ONE MINI DESSERT

55

## Salads

### FARMER'S MARKET

Spring Mix, Cucumber, Grape Tomato, Shredded Carrot, White Balsamic Dressing

### CLASSIC CAESAR

Romaine, Croutons, Shaved Parmesan, Caesar Dressing

### BABY SPINACH

Cranberries, Goats Cheese, Red Onion, Pecans, Raspberry Vinaigrette

### CIDER & FENNEL BRINED PORK LOIN

Roasted Apple & Shallot Chutney

### SEARED AIRLINE CHICKEN

Lemon-Basil White Wine Sauce

### BRAISED SHORT RIB

Red Wine Demi

### SEARED ATLANTIC SALMON

Toasted Pine Nuts, Fresh Herb Chimichurri

## Entrées

### SEARED WALLEYE

Tartar Sauce, Lemon & Walnut Gremolata

### SEASONAL VEGETABLE RISOTTO

Lemon Zest, Micro Basil

### STUFFED BELL PEPPER

Couscous, Eggplant & Summer Squash, Tomato Sauce

### CENTER CUT SIRLOIN

*Additional \$5 per Person*  
Horseradish Demi

## Accompaniments

Blanched & Seasoned Haricot Verts

Garlic & Lemon Broccolini

Dijon & Herb Roasted Heirloom Carrots

Seasonal Roasted Vegetables

Classic Whipped Potatoes

Rosemary Fingerling Potatoes

Wild Rice Pilaf

## Mini Desserts

Assorted Dessert Bars

Flourless Chocolate Torte

Seasonal Fruit Cobbler

Crème Brûlée Cheesecake

REGULAR COFFEE & HOT HERBAL TEA STATION \_\_\_\_\_ 6

## Carving Stations

Pricing in Addition to Buffet Price • Includes Fresh Baked Rolls  
Requires Chef Fee of \$150 per Chef • One Chef per 100 Guests

### SELECT ONE PROTEIN:

Roasted Turkey Breast

Cider Brined Pork Loin

Casino Roast

Side of Salmon

Prime Rib **+5**

### SELECT TWO SAUCES:

Citrus-Cranberry Chutney

House-Made BBQ

Smoked Honey Mustard

Seasonal Demi-Glace

Charred Citrus Aioli

Horseradish Whip

Due to the seasonal nature of our sustainable practices, items and prices are subject to change.  
Prices are subject to 25% service charge and sales tax.

Dietary Information: Vegetarian Vegan  
 Gluten-Free Dairy-Free Contains Nuts  
 Contains Sesame Sustainable Seafood

# Plated Dinner

## THREE-COURSE DINNER

ONE SALAD, ONE PRE-SELECTED ENTRÉE,  
ONE DESSERT

65

Vegetarian options are available as protein substitutes upon request.

### DETAILS:

- Requires a Minimum Order of 25 Guests or Subject to a \$500 Fee
  - Food Quantities Must Match Guest Guarantee
  - Menus are Served for One and a Half Hours
  - Prices are Per Person
- INCLUDES:**
- Bread & Butter
  - Iced Water
  - House China

## Salads

SELECT ONE

### CLASSIC GARDEN SALAD

Baby Romaine, Grape Tomato, Shaved Carrots, Fried Onion, Herbed Ranch

### FRISEÉ BLT

Friséé & Arugula Mix, Heirloom Tomato, Chive, Crouton, Bacon Lardons, Whole Grain Mustard Vinaigrette

### KALE CAESAR

Shaved Parmesan, Crouton, Sun Dried Tomatoes, Shaved Red Onion, Roasted Garlic Caesar Dressing

### ROASTED BEET SALAD

Friséé & Arugula Mix, Goat Cheese, Orange Segments, Shaved Red Onion, Candied Pecan, Citrus Vinaigrette

### BRIE & APPLE

Spring Mix, Baby Brie Cheese, Apple Compote, Pickled Red Onion, Candied Walnuts, Shaved Radish, Whole Grain Mustard Vinaigrette

### RED WINE BRAISED SHORT RIB

Garlic Mash Potatoes, Haricot Verts

### BUTTERNUT SQUASH STEAK

Brown Butter, Garlic Mashed Potatoes, Sauteed Spinach, Sage Sauce

### DUCK CONFIT

Roasted Fingerling Potatoes, Brussel Sprouts, Orange Fig Glaze

### BONE-IN SEARED PORK CHOP

Parsnip Puree, Broccolini, Apple Gastrique

### CENTER CUT SIRLOIN

Garlic Mashed Potatoes, Broccolini, Red Wine Demi

### FRENCHED CHICKEN BREAST

Garlic Mashed Potatoes, Blanched Asparagus, Mushroom Velouté

### SEARED SALMON

Fingerling Potatoes, Lemon-Caper Beurre Blanc Asparagus

## Desserts

SELECT ONE

### FLOURLESS CHOCOLATE TORTE

Raspberry Sauce

### CRÈME BRÛLÉE CHEESECAKE

Seasonal Berries

### S'MORES LAVA CAKE

Whipped Cream

### KEY LIME PIE

Mango Coulis

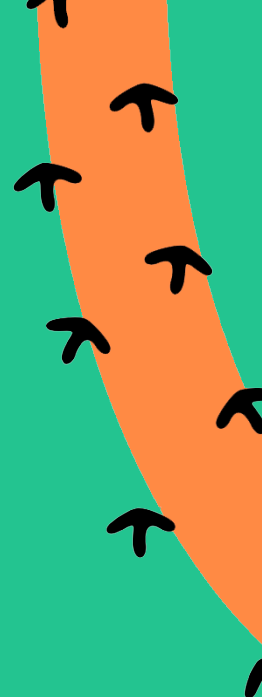
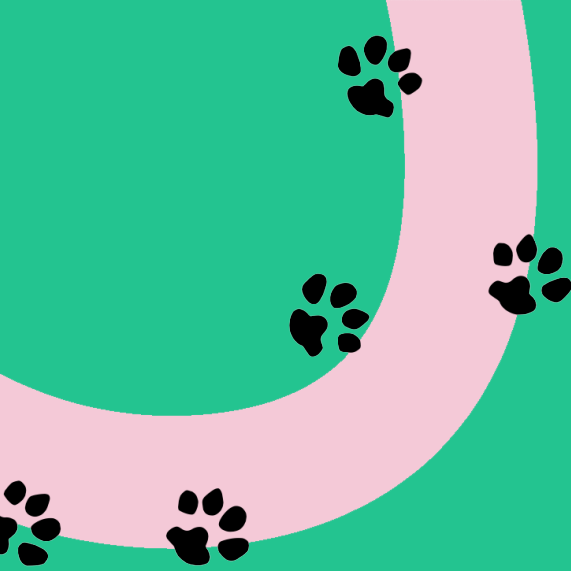
## ADD-ONS

Food Quantities Must Match Final Guest Count • Prices are per person

Regular Coffee & Hot Herbal Tea Station	6	Upgrade Entrée Selection to Duo	20
Additional Salad Selection	5	Additional Dessert Selection	5
Additional Entrée Selection	10		

Due to the seasonal nature of our sustainable practices, items and prices are subject to change. Prices are subject to 25% service charge and sales tax.

Dietary Information: Vegetarian Vegan  
 Gluten-Free Dairy-Free Contains Nuts  
 Contains Sesame Sustainable Seafood



Revised April 2024

