



Milwaukee Grill Banquet & Catering Menu

Thank you for considering the Milwaukee Grill as a provider for your special event. We will do everything we can to provide you with the high-quality products and services you desire.

This guide specifies those items we find most frequently asked for. If there is anything outside of what you find here that you wish to have, we are happy to provide you with additional options and pricing.

On-Site Banquet Services

We have a private room in the lower level of our restaurant where we provide meeting, party and banquet services for 25 to 70 people. The room does require use of a flight of stairs to access it.

The room includes:

- Private Bar, Restrooms, & Coat Room
- Full China and Linen Service
- Music – House Music
- Ceiling Mounted Pull Down Projection Screen
- Complimentary Wired Microphone & Projector

To Reserve our Banquet Facility or Catering Services

We require a \$150.00 deposit, which is non-refundable. This deposit will be applied to your final bill. We also require your signature on the last page of this document, indicating that you understand and agree to the provisions as outlined.

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HORS DE OEUVRES

Each serves approximately 25 people, unless otherwise specified.

Mini Wraps

- Turkey Club* - turkey, bacon, lettuce, tomato, avocado, garlic mayo. 63.00
- Ham, Pineapple and Scallion* with cheddar studded cream cheese. 63.00
- Roast Beef* – arugula, pickled red onion, horseradish cream cheese. 63.00
- Southwest* - bell peppers, scallions, black olives, celery, fiesta cheese blend. 63.00
- Chicken Salad* - with celery, roasted almonds and dried cranberries. 63.00

Fresh House Prepared Guacamole

Avocado, tomatoes, red onions, cilantro, fresh lime. Served with tortilla chips. 41.00

Hummus, Olive Salad & Pita Wedges

Toasted pita wedges, freshly prepared hummus, chopped olive salad. 41.00

Gourmet Cheese Board

Gourmet cheeses, antipasto olive mix, seasonal fruit, spiced walnuts, fig jam, baguette slices, gourmet crackers. Selections change seasonally. 73.00

Wisconsin Cheese and Sausage Tray

Wisconsin Swiss and Cheddar cheeses with Johnsonville Sausage and assorted gourmet crackers. 65.00

Wisconsin Cheese Tray

Wisconsin Swiss and Cheddar cheeses with assorted gourmet crackers. 50.00

Fresh Vegetable Tray

Baby carrots, celery sticks, sugar snap peas, grape tomatoes, bell peppers and cucumber slices served with your choice of house prepared hummus or ranch dip. 41.00

Caprese with Crostini

Layers of sliced tomatoes and fresh mozzarella topped with fresh julienne basil and a drizzle of balsamic glaze. 58.00

Iced Large Shrimp Cocktail with Fresh Lemon & Cocktail Sauce. 78.00

Fresh Fruit Tray *(available in season)*

Freshly cut pieces of watermelon, cantaloupe, strawberries and grapes. 54.00

Fruit Pizza *(available in season)*

Freshly baked crust topped with sweet cream cheese spread and fresh fruit. 49.00

Glazed Chicken Skewers

Chicken breast, bell peppers, and red onion on 6-inch skewers. Basted with seasoned honey butter glaze. 66.00

Signature Fried Chicken Wings with Dipping Sauces

Ten pounds, approximately 100 wings. Served with 2 sauces. Choose from BBQ, Ranch, Blue Cheese and Franks Hot Sauces. 78.00

Artichoke Spinach Dip with Crostini

Blend of cheeses, artichoke hearts, spinach & garlic. Served with baguette crostini. 53.00

Meatballs – with BBQ or Creamy Mushroom Sauce. 53.00

Bacon Wrapped Chestnuts - 54.00

Stuffed Mushrooms

Sausage, scallions, garlic, panko, parsley, cream cheese and Parmesan. 63.00

Shrimp Ceviche

Shrimp with fresh tomatoes, cilantro, jalapeno peppers, citrus juices and seasonings. Served with tortilla chips. 78.00

HORS DE OEUVRES SLIDERS

*Upgrade your hors de oeuvres spread with flair!
Each item includes freshly baked petite rolls.*

Glazed Pit Ham with Caramelized Pineapple

Select cheeses, mustards and mayonnaise. 96.00

Savory Pot Roast – horseradish cream sauce. 96.00

Pulled Pork – BBQ sauce. 96.00

Italian Beef - Giardiniera relish. 99.00

Pricing above is for 25 appetizer-sized servings, approximately 36 petite sandwiches. Minimum 25 people.

LUNCHEON SPECIALTIES

We offer a wide variety of items suited to accommodate group luncheons, from fully set buffets to box lunches. Luncheon buffet selections are smaller sized portions than are our dinner buffets. Each of these items is available on-site in our Banquet Room.

For catered luncheons:

- Items available for quick drop off do not require heating, are provided in disposable serving containers, and include disposable table service.
Minimum 15 people
- Menu items requiring set-up of heating equipment (chafers), require staff to stay on-site.
Minimum 25 people
- Groups desiring china and linen service require staff to stay on site. Charge is \$5.00 per person

Side options (if included) are listed on the next page with dinner buffets.
Additional sides can be ordered for \$2.00 per person each.
Prices below do not include 20% Service Charge or 5.5% State Sales Tax.

Hot Sandwich Buffets - with fresh bakery buns. Includes appropriate condiments and three sides.

Beef Pot Roast * Italian Beef * Barbequed Pulled Pork * Pit Ham

Single Meat – 14.50 or Two Meat – 16.50

Assorted Wrap Buffet - Our Ranch Chicken, Spicy Chicken Club, Turkey with Cucumber Dill Sauce, and Philly Beef Wraps - prepared on large flour tortillas, halved and presented on trays.
Two halves per person. Served with three sides. 14.50

Box Lunches – Choose from Ham & Swiss on Rye, Turkey & Swiss on Wheat, Chicken Ranch Wrap or Spicy Chicken Club Wrap. Each is served with a small apple, kettle chips and a cookie. 14.00

Build Your Own Sandwich Buffet – Meats and cheeses; nine grain wheat, marble rye and country white bread; lettuce, tomatoes, mayonnaise & mustard. Served with three sides. 13.50

Boxed Salads - with freshly baked Milano bread. 14.50

Cobb Salad
Greens, chicken, bacon, egg, tomatoes, cucumber, onion & Cheddar. Honey mustard dressing.

Mandarin Chicken Salad
Greens, chicken breast, celery, mandarin oranges, cucumbers, rice noodles and scallions.
Creamy sesame dressing.

Grilled Chicken Caesar
Greens, chicken breast, black olives, red onion, croutons, and shredded parmesan.
Caesar dressing.

Signature Fried or Oven Roasted Chicken Lunch Buffet – Two pieces of chicken per person, mashed potatoes & gravy, coleslaw and freshly baked rolls. 13.00

Tender Beef Roast – with mashed potatoes & gravy, coleslaw, buttered corn and fresh bread. 14.50

Chicken Breast with Mushroom Gravy – choice of potato, vegetable and freshly baked rolls. 14.00

Bell Pepper Chicken – Boneless chicken breast, red onions and bell peppers in a tomato-wine broth. Served with wild rice pilaf, tossed garden salad and freshly baked rolls. 13.50

DINNER BUFFETS

Each of these buffets are served with tossed garden salad, freshly baked dinner rolls, three additional side choices and coffee or hot tea. Priced per person.

Design Your Buffet Single Entrée – 18.00 Two Entrée – 20.50 Three Entrée – 23.00

Entree Choices

BBQ Baby Back Ribs*
Baked Chicken (bone-in) with Mushroom
Chicken Breasts with Madeira Cream Sauce
Signature Fried Chicken
Chef Carved Whole Tom Turkey
Savory Beef Pot Roast with Gravy
Pineapple Glazed Ham
Pork Loin with Roasted Apples
Filet Medallions with Red Wine Demi-Glace**
Cod Filets Baked with Herb Butter
Atlantic Salmon with Cucumber Dill Sauce*
Butternut Squash Ravioli with Sage Butter

*Add 6.00 per person
for each of these items

**Add 12.00 per person
for each of these items

Side Choices

Baked Potatoes
Oven Roasted Potatoes with Rosemary
Garlic Mashed Potatoes with Gravy
Wild Rice Pilaf
Mashed Sweet Potatoes
Twice Baked Potato Casserole
Kettle Chips
Fresh Green Beans
Buttered Corn
Parsley Buttered Carrots
California Mixed Vegetables
Baked Beans
American Potato Salad
Cole Slaw
Italian Pasta Salad
Broccoli Cauliflower Salad
Tossed Garden Salad (If Not Included)

Salad Upgrade

Upgrade from Tossed Garden Salad to one of the following - \$1.50 per person

- **Spring Mix** with Roasted Almonds, Red Onion & Cranberry Vinaigrette
- **Fresh Spinach** with Red Onions, Bacon, Hard Boiled Eggs, Water Chestnuts & Balsamic Vinaigrette

BREAKFAST

Milwaukee Grill Breakfast Buffet

Scrambled eggs, potato casserole, bacon, sausage, fresh buttermilk biscuits, orange juice, regular and decaffeinated coffee. 13.00

Add: Cinnamon Streusel French Toast.....2.50
Assorted Kringles.....2.00
Seasonal Fresh Fruit.....3.00

BEVERAGES

Soft Drinks - by the glass or can - 2.50

Bottled Water - 2.50

Coffee Service – 10 cup – 14.00

30 cup – 32.00 48 cup – 47.00

Fruit Punch - per gallon - 23.00

Champagne Punch - per gallon - 33.00

Wine/Champagne by the Bottle - prices vary

Quarter Barrel of Beer - 145.00 and up

Half Barrel of Beer - 225.00 and up

DESSERTS

Sheet Cake

Available in a variety of flavors.

Full Sheet Cake (serves 80-90) - 125.00

Half Sheet Cake (serves 30-45) - 75.00

¼ Sheet Cake (serves 12-20) - 53.00

Assorted Bars and/or Brownies

3.00 Per Person

Assorted Cookies

3.00 Per Person

Milwaukee Grill Guidelines & Agreement

On-Site Event Minimum Purchases and Room Charges:

- There is a \$150.00 Room Charge for all events held in our Banquet Room.
- For Breakfast and Lunch events and evening events on Sunday through Thursday, we require a minimum of \$400.00 in food purchases or \$13.50 per person, whichever is greater.
For events held on Friday or Saturday evenings, we require a minimum of \$600.00 in food purchases or \$17.00 per person, whichever is greater.
- Customers may bring in cakes, nuts & mints. All other food and beverages will be provided by Milwaukee Grill.
- Banquet pricing does not include 5.5% State Sales Tax or 20% Gratuity which will be added to the final bill.

Off-Site Catering:

Off-Site Catering Pricing does not include 5.5% State Sales Tax or 20% Service/Delivery Charge. These charges will be added to the final bill. The Service/Delivery Charge is a cost component of the meal, which is retained by Milwaukee Grill. The Service/Delivery Charge covers planning and coordination with the customer, preparation, delivery, set-up, high quality disposable containers, black plastic silverware, paper dinner napkins and paper plates.

- * Events requiring set up of heating equipment, buffet management, tear down and removal of buffet line or china and linen service require Full Staffing and a 15% Gratuity will be added to the bill.
- * Venues often require caterers to add a Catering Commission to the bill, which is a percentage of the food and/or beverage cost and set by the venue. If that is the case, we are required to add that percentage to your bill and then we pay the commission to the venue. Please ask your venue if they charge a Catering Commission.

Full Staffing for Off-Site Catered Events – Available for groups desiring staff to remain on site to assist, serve and clean up, an additional 15% Gratuity will be added to the bill. Full Staffing is required with Formal Table Service.

Bar Service for Off-Site Catered Events – We offer Bar Service for catered events. Please speak with our catering manager regarding availability.

Formal Table Service for Off-Site Catered Events - Formal Table Service consisting of china, silverware, linens, and glassware requires an additional charge of \$5.00 per person. **Note:** This service requires Full Staffing.

Cake Service: Our staff can cut and plate the cake for service on a buffet table for a charge of \$1.00 per person.

Our staff can cut, plate and serve the cake to guests at their tables for a charge of \$1.50 per person. On-Site Banquet Events may use our plates and silverware. For Off-Site Catering we will provide disposable table service for cake.

Decorating in our Facility: Customers will use masking tape when decorating in our banquet facility. Scotch tape, tacks and other fasteners damage the walls.

Prices are Subject to Change: Pricing you see on this menu may be adjusted as costs increase. Pricing for your event can be guaranteed 60 days prior to the function.

Guaranteed Guest Counts: At the time you contract our services, we will ask for an estimated guest count.

Guaranteed count will be required two weeks prior to your function. We will do our best to accommodate increases in guaranteed count. Charges will be based on the guaranteed meal count or the actual number of guests served, whichever is greater.

Payment:

- Payment in full for all catering events is due 72 hours prior to the function. Banquet events are paid in full at the conclusion of the event.
- If there is an increase in the guaranteed count, the supplemental payment will be made at the conclusion of the function.
- If there is a tab bar, payment will be made at the conclusion of the function.

Date of Function

Signature / Date

Deposit Paid