

CATERING MENU 2025



RYNE HARWICK

EXECUTIVE CHEF

With twenty years of hospitality and culinary experience, I am dedicated to showcasing Wisconsin's seasonal offerings and locally sourced products. By partnering with local farmers and producers, I ensure that each guest enjoys a genuine midwestern hospitality-focused experience while promoting sustainability, which is a priority in my role as a chef.





TOTAL FOOD UTILIZATION Refers to using the whole ingredient and minimizing food waste during food preparation. In the event of excess production or even imperfect produce, our chefs employ freeze-dry technology for purees, soups and more.

ORCA WASTE MANAGEMENT Our on-site aerobic digester utilizes a natural biological process to efficiently break down food waste before it is discharged into the standard plumbing infrastructure.

FOOD RESCUE Perishable produce, leftover food and excess prepped food are rescued and donated to local community partners.



SUSTAINABILITY



BREAKFAST



MORNING DELIGHTS

Awaken your senses with freshly baked pastries, assorted muffins and seasonal Wisconsin Kringle. Start your day with delight as you savor the goodness of our plain and fruit yogurt, topped with a honey crunch granola and flavored with an array of dehydrated fruits. Experience the season's freshness with our sliced fruit selections. Quench your thirst with our orange and cranberry juices, perfectly complementing our freshly brewed 'Change Please' coffee and tea selections.



STORY HILL

Steel-cut oats with raisins, almonds and brown sugar

Seasonal fruit salad with mint honey syrup

Apple and sage chicken sausage

Cage-free scrambled eggs with fresh herbs

Roasted sweet potato hash with spinach and onion

HOLY HILL

Freshly baked scones to include Wisconsin cranberry and orange, chive and cheddar, blueberry thyme and candied lemon

An array of fresh seasonal fruits and berries with local honey

Smashed potato breakfast hash with garden herbs

Cage-free scrambled eggs

Hickory smoked cured bacon

BREAKFAST TABLES

Our breakfast tables include orange and cranberry juices, 'Change Please' regular coffee, decaffeinated coffee and a selection of hot teas.

CREAM CITY

Assorted fresh baked breakfast pastries and Wisconsin Kringle

Seasonal fresh fruits and berries with local honey

Cage-free scrambled eggs with Wisconsin cheddar cheese and assorted hot sauces

Maple breakfast sausage

Hickory smoked cured bacon

Roasted new potatoes with sautéed onions and peppers

Dutch baby pancake with seasonal fruit and warm maple syrup

BREAKFAST TABLE ENHANCEMENTS

- Cage-free scrambled eggs with garden chives, Wisconsin cheddar cheese and assorted hot sauces
- Maple glazed pork sausage links
- Hickory smoked bacon
- Apple and sage chicken sausage
- House corned beef and Yukon potato hash
- Wisconsin cheddar and sage biscuits with maple sausage gravy
- Chipotle tofu chilaquiles with salsa macha, roasted corn and black bean pico, salsa verde and cilantro
- Lyonnaise potatoes thinly sliced and cooked to perfection, tossed with caramelized onions and fresh herbs
- Roasted new potatoes with sautéed onions and peppers
- Brioche French toast with fire roasted apple compote and warm maple syrup
- Whole rolled oats with natural flax seed served with almond and soy milks, brown sugar, raisins and seasonal berries, tossed with lemon simple syrup
- Dutch baby pancake with seasonal fruit, whipped honey butter and warm maple syrup

BREAKFAST SANDWICHES

Applewood smoked bacon, cage-free scrambled egg and Wisconsin cheddar cheese on Milwaukee pretzel roll

Canadian bacon, cage-free scrambled egg and Wisconsin cheddar cheese on an English muffin

Sausage, spinach and wild mushroom egg white frittata and Wisconsin white cheddar cheese on a flaky croissant

Smoked brisket, cage-free scrambled egg and roasted pepper burrito with salsa verde and avocado crema

Southwest vegan egg and black bean burrito with avocado, Pico de Gallo and lime vinaigrette

Salmon lox with chopped egg, caper, shaved pickled red onion, baby arugula and whipped dill cream cheese on an everything bagel

(Gluten Free – additional upcharge)

CHEFS IN ACTION

OMELET STATION Made-to-order omelets with choices of Wisconsin cheddar cheese, mozzarella cheese, green onions, mushrooms, tomatoes, mixed sweet peppers, jalapeños, spinach, onions, bacon, sausage and ham

CINNAMON ROLL CARVERY Freshly baked cinnamon roll, sliced to order, served with assorted toppings to include roasted pecans, buttermilk cream cheese frosting, toffee bits and caramel sauce

WELKOM to BELGIUM Freshly baked Belgian waffles with choices of pearl sugar, fresh berries, sliced banana, chocolate ganache, sea salted caramel sauce and warm maple syrup

**Chef Attendant(s) required – additional fees to apply.*

FROM OUR BAKE SHOP

Freshly baked assorted muffins

New York style bagels with whipped cream cheese

Old Milwaukee scones

Fruit and cheese filled breakfast pastries

Rustic breakfast breads

Wisconsin Kringle breakfast pastry

Freshly baked and fried doughnuts

PLATED BREAKFAST

Our plated breakfast includes a selection of mini croissants, muffins and breakfast breads, sweet butter, orange juice, 'Change Please' coffee and a selection of hot teas.

**Add a sliced fresh fruit platter to the tables for an additional price.*

WISCONSIN WAKE UP

Roasted asparagus and caramelized onion egg bake with an arugula salad tossed in lemon oil, served with apple and sage chicken sausage and roasted breakfast potatoes

EGG WHITE FRITTATA

Feta cheese, spinach and oven-dried tomato frittata, served with a side of sweet potato flannel hash

BRIOCHE FRENCH TOAST

Fire-roasted apple compote, crème anglaise and powdered sugar, served with maple syrup, fresh berries and applewood smoked bacon

SMOKED HAM & SPINACH EGG SARDOU

Cage-free scrambled eggs, mushrooms and spinach in a gruyère cream sauce over toasted croissant and roasted breakfast potatoes

VEGAN CHICKPEA TOSTADA

Blackened chickpea and tofu tinga tostada with refried beans, avocado, Pico de Gallo and micro cilantro with roasted breakfast potatoes

BEVERAGES

FRESHLY BREWED 'CHANGE PLEASE' COFFEE & HOT TEA

Regular and decaf coffee and a selection of signature teas, served with assorted milks, cream, sugars, local honey and fresh lemon

INFUSED NATURAL SPRING WATER

Choose from cranberry-lime, cucumber-mint, peppered melon-basil or strawberry-citrus

SIGNATURE SPA WATER BY THE BOTTLE

Wisconsin cranberry, ginger, lemon and bee harmony raw honey

HEARTLAND CRAFT LEMONADES

Choose from traditional, cranberry-vanilla bean or blueberry “cheesecake”

FRESHLY BREWED ICED TEA

BOTTLED BEVERAGES

We proudly serve Pepsi products.

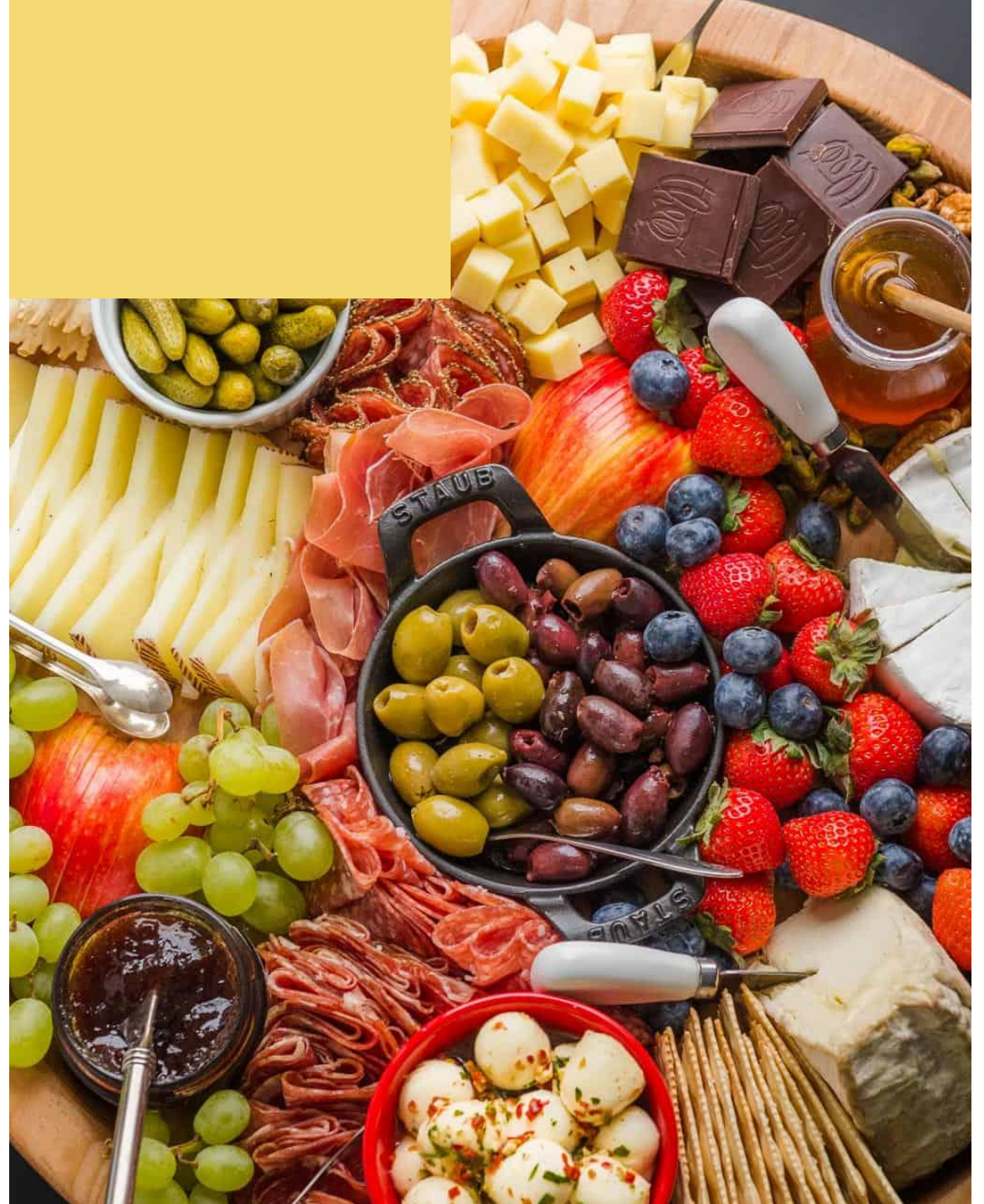
SODA

WATER

CHANGE PLEASE

Our team is partnered with Change Please, where social enterprise and coffee expertise blend. Their organization helps train the homeless as baristas and puts 100% of their profits towards giving their employees fair wage jobs, housing, therapy support, childcare, healthcare and onward job opportunities.

SNACKS & BOARDS



HOUSEMADE MUFFINS

Apple cinnamon, white chocolate cranberry orange, banana nut and rustic blueberry

WISCONSIN KRINGLE

SIGNATURE GRANOLA BARS

MACARON MADNESS

Vanilla, pistachio, mocha, raspberry, lemon, chocolate

SOMETHING SALTY

Assortment featuring:

Freshly popped popcorn

Cracker Jacks

Milwaukee pretzel twists

CHIPS & DIPS *(select one)*

House fried chips with French onion dip and beer cheese dip

Fresh fried tortilla chips with salsa verde and Pico de Gallo

HUMMUS TRIO

Traditional chickpea hummus, white bean hummus and edamame hummus, served with crispy carrots, celery, crackers and pita chips

TRAIL MIX TABLE

Roasted cashews, Marcona almonds, honey roasted peanuts, seasonal dried fruits, rich dark chocolate, white chocolate yogurt and freeze-dried fruit bark, house made granola, candied pepitas and Milwaukee pretzels

BAKE SHOP

Our freshly baked cookie selection includes:

Milwaukee pretzel and M&M cookie

Double chocolate s'mores cookie

Wisconsin Old Fashioned chocolate chunk

Almond and dark chocolate with Door County cherry

MARKET WHOLE FRUIT

SEASONAL SLICED FRESH FRUIT *(serves 25-30)*

MINT-INFUSED COMPRESSED FRUIT SALAD *(serves 25)*

Seasonal fresh fruits and berries with Cointreau honey yogurt dip and dehydrated fruit powders

WISCONSIN CHEESE BOARD

A selection of local cheeses, paired with fruit spreads, crackers and nuts

FARMER'S MARKET CRUDITÉ

served with Buttermilk dressing, white bean and Hundred Acre Farms pesto hummus and seasonal vinaigrette

FRESH BAKED SOFT MILWAUKEE PRETZELS

served with pub cheese and assorted mustards

MILWAUKEE SNACKOUT

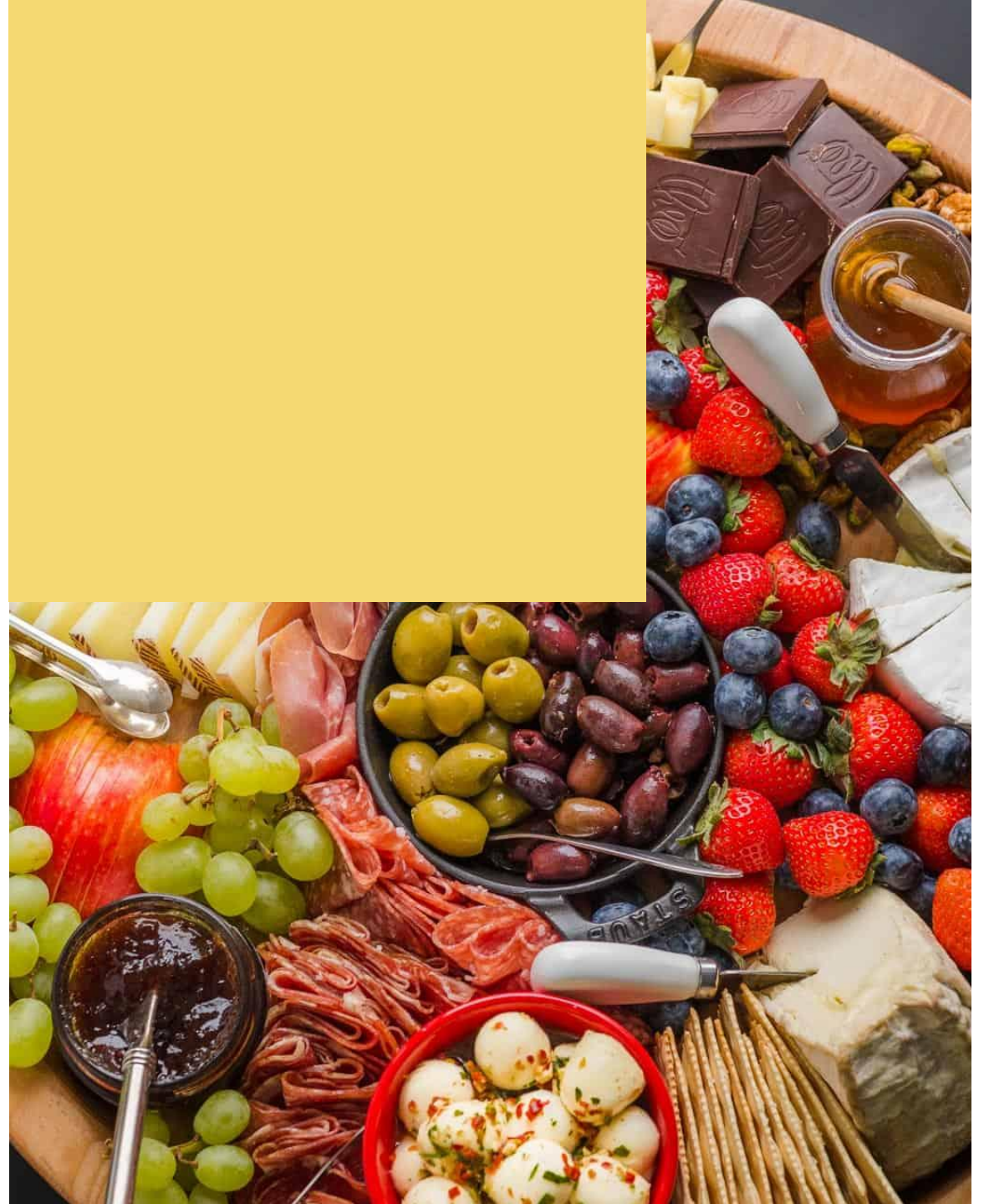
Usinger's summer sausage, Landjäger hickory sticks, aged Wisconsin cheddar, Wisconsin cheese curds and beer mustard dip

ASSORTED ENERGY BARS

ASSORTED INDIVIDUAL BAGS OF CHIPS



RECEPTIONS & MORE



Coffee crusted carpaccio crostini with shaved beef tenderloin, onion jam, horseradish cream sauce and chervil

Confit chicken tostada with black bean purée, roasted corn Pico and cumin crema

Sesame crusted ahi tuna with wakame salad, pickled red onion and crisp wonton

Peruvian sea bass ceviche with ají Amarillo chiles, fresh grated ginger, coriander, avocado and fresh cilantro

Chicken and waffle bite with sweet waffle cone and fried chicken tossed in Calabrian hot maple syrup, garnished with fresh chives

Black bean and roasted corn empanada with tequila lime and agave drizzle

Avocado toast with braised fennel, pomegranate seed and petite herb salad

“Soup Sip” Wisconsin beer cheese soup

Wild mushroom and aged balsamic tartlet with herbed cream sauce in a phyllo cup

HAND CRAFTED SMALL BITES

REQUIRED MINIMUM OF 6 DOZEN PER EACH SMALL BITE SELECTION

Butter burger slider with bacon, cheddar cheese and caramelized onions on griddled brioche

Mini bratwurst with applekraut and New Glarus mustard on a mini pretzel roll

Crab cake slider with lemon aioli, chervil salad and lemon vinaigrette on a Hawaiian roll

Cauliflower sloppy joe with bread and butter pickles on a vegan bun

Chipotle honey fried chicken slider with Lawry's seasoning and pickles on an herbed biscuit



PLATED MEALS

SALADS

PETITE ICEBERG WEDGE

Tender baby head lettuce with Wisconsin blue cheese, candied lardons, red onion, garlic croutons, herb roasted cherry tomato and green goddess dressing

BABY ROMAINE SALAD

Petite romaine lettuce, parmesan, heirloom tomato, burratini, focaccia rusk, creamy garlic dressing, balsamic drizzle

ROASTED BEET & FENNEL CITRUS SALAD

Oven roasted baby beets tossed with raw and charred fennel, port wine and orange emulsion with honey whipped goat cheese and candied pistachio *(contains nuts)*

BAIRD CENTER SALAD

Hundred Acre Farm artisan greens, shaved watermelon radish, dried Door County cherries, carrot curls, red wine vinaigrette



MAIN ENTRÉE

SEARED BEEF TENDERLOIN AU POIVRE

Pepper-crusted beef tenderloin, garlic whipped Yukon potatoes and broccolini almondine with pepper demi-glace *(contains nuts)*

BRAISED SHORT RIB

Wisconsin cheddar and ale polenta, honey glazed baby carrots, red wine demi-glace and gremolata

CITRUS & HERB MARINATED CHICKEN

Oven-roasted tomato and bacon jam, roasted garlic confit fingerling potatoes, seasonal roasted baby vegetables with rosemary jus

MILWAUKEE PRETZEL CRUSTED CHICKEN

Dijon roasted airline chicken breast with pretzel crust, whole grain mustard cream sauce, garlic whipped Yukon potatoes and haricot vert tossed in lemon vinaigrette

CRISP AIRLINE CHICKEN SALTIMBOCCA

Wisconsin cranberry relish, oven roasted brussels sprouts with candied pork belly, brioche stuffing, wild rice pilaf and apple butter jus

PAN SEARED SALMON

Hundred Acre Farm pesto orzo with roasted baby vegetables, balsamic marinated vine-on tomatoes and petite herb salad

HERB ROASTED STRIPED BASS

Parsnip and roasted garlic purée, charred Romanesco and cauliflower with toasted pignoli and pink peppercorn beurre blanc

TOMAHAWK PORK CHOP

Apple cider-brined Berkshire pork chop with browned butter gnocchi tossed in porcini red wine cream sauce, served with oven roasted asparagus in parmesan vinaigrette

VEGAN ENTRÉES



PAN SEARED ROASTED CAULIFLOWER STEAK

Pecan and caper salsa over house made lemon and herb roasted garlic hummus with Single Estate olive oil *(contains nuts)*

BUTTERNUT SQUASH RISOTTO

Candied butternut squash, toasted pine nuts, port wine reduction and vegan parmesan cheese *(contains nuts)*

CRISPY THAI STIRFRY TOFU

Crispy tofu in Gochujang BBQ sauce, sesame Bok choy and crisp peppers, tossed in sweet Thai sauce

KING TRUMPET & TRUFFLE RISOTTO

Pan seared trumpet mushrooms over heirloom truffled carnaroli rice with sautéed spinach

STUFFED JAPANESE EGGPLANT

Roasted caponata with Hundred Acre Farm basil, toasted pine nuts, oven roasted garlic and lemon baba ghanoush with aged balsamic *(contains nuts)*

DESSERT

FLOURLESS DARK CHOCOLATE TORTE

Torched marshmallow fluff, salted caramel popcorn crumble

KEY LIME TART

Raspberry coulis, coconut infused whipped cream, gingersnap crumble

BERRY CHANTILLY PANNA COTTA

Coconut Chantilly cream, candied orange zest, sugared berries and fresh mint

WISCONSIN CHEESECAKE BRÛLÉE

Door County cherry chutney, lemon curd

CARROT BUNDT CAKE

Cream cheese frosting, candied pecans *(contains nuts)*

BERRY PAVLOVA

Meringue with lemon curd, macerated berries and fresh mint





CHEF'S TABLES

**All Chef's Tables require a 35-person minimum.*

WALKER'S POINT

SINALOA CHOPPED SALAD

Hearty greens, roasted red and poblano peppers, avocado and charred corn Pico de Gallo, seasoned black beans and roasted chickpeas, oven roasted tomatoes, toasted cumin-lime vinaigrette

CHICKEN AL PASTOR ENCHILADAS

Al pastor marinated chicken, roasted pineapple, guajillo mole and enchilada sauce with fresh cilantro avocado crema

ELOTE SALAD

Grilled corn, roasted poblano peppers, red onion, jalapeno, cotija cheese, lime juice, cilantro

GARLIC CHILI LIME SKIRT STEAK

Finished with chimichurri and Maldon salt, served with corn and flour tortillas

MEXICAN RICE

TRES LECHE VERRINE

Sponge cake soaked in spiced milk with fresh berries and whipped cream

DULCE DE LECHE VERRINE

Caramelized mousse, crisp rice cracker and candied banana with fresh mint

BREWER'S HILL

CREAMY POPPYSEED COLESLAW

Crisp red and green cabbage tossed with lemon dressing

BEER BATTERED MIDWESTERN FISH

Crispy fried beer-battered lake perch with tartar sauce

HERB ROASTED CHICKEN PICATTA

Preserved lemon and caper chicken jus

BAKED ZUCCHINI

Herb and olive oil roasted zucchini with blistered tomatoes and shaved fennel

TRADITIONAL POTATO PANCAKES

Served with apple butter

FRESHLY BAKED CARAWAY ROLL

Served with whipped butter

DOOR COUNTY CHERRY SHORTCAKE

Sliced shortcake topped with Door County cherry compote and vanilla whipped cream

WISCONSIN BOURBON OLD FASHIONED COOKIES

THIRD WARD

WEDGED ROMA TOMATO SALAD

Roasted garlic, pearl onions, rocket greens, basil vinaigrette

CAESAR SALAD

Crisp romaine, parmesan, garlic croutons, Caesar dressing

ROASTED BABY VEGETABLE SALAD

Seasonal roasted vegetables, whole grain mustard and grape tomato balsamic

STEAK PIZZAIOLA

Steak braised in rich tomato broth with roasted peppers and mushrooms

ROASTED ARTICHOKE AND CONFIT ONION RISOTTO

Arborio rice and artichokes simmered in vegetable broth

FENNEL DUSTED ROAST CHICKEN

Oven roasted tomato jus, lemon and oregano

PESTO RIGATONI PRIMAVERA

Rigatoni pasta tossed with roasted vegetables and pesto sauce

CANNOLI

Sweet ricotta filled cannoli with chocolate and pistachio

TIRAMISU VERINNE

WISCONSIN SUPPER CLUB

NEW GLARUS BEER CHEESE SOUP

Aged Wisconsin cheddar, pretzel croutons

BABY ICEBERG WEDGE SALAD

Bacon, baby tomatoes, scallions, roasted red peppers and blue cheese dressing

ROASTED BEEF TIP MARSALA

Roasted beef with mushroom marsala sauce and fresh herbs

MAPLE GLAZED FREE-RANGE CHICKEN

With cranberry jus

BROILED COD *with* LEMON BUTTER

Herbed crumb topping, served with a lemon and chardonnay butter sauce

PORT WINE GLAZED BABY CARROTS

With currants and toasted pine nuts

ROASTED GARLIC & HERB DUCHESS POTATOES

WISCONSIN STATE FAIR ECLAIRS & TRADITIONAL PACZKI

DOOR COUNTY CHERRY & CRANBERRY PANNA COTTA VERRINE

SANDWICHES & WRAPS

CHOOSE UP TO THREE SANDWICH or WRAP SELECTIONS,
ONE SALAD, TWO SIDES & ONE DESSERT OF YOUR CHOICE

**Gluten Free bread is available to substitute for an additional cost.*

**A per person fee will be added for any boxed meal requests.*

ROAST SIRLOIN OF BEEF

Sweet onion bacon jam, Boursin cheese, tomatoes, house made focaccia bread

ROASTED CHICKEN & CASHEW SALAD

Toasted cashews, red grapes, garden herbs, fresh lemon zest, freshly baked croissant bun *(contains nuts)*

SMOKED TURKEY

Smoked cheddar, tomato, cranberry brie spread, multigrain bread

VEGETABLE GRILLER

Grilled zucchini, roasted red pepper, eggplant, garlic hummus, ciabatta bread

CAPRESE PROSCIUTTO

Fresh burrata mozzarella, prosciutto, basil, sundried tomato aioli, arugula, Amoroso hearth baked hoagie

GARLIC CHICKEN CAESAR WRAP

Crisp romaine, cherry tomatoes, parmesan, garlic croutons, creamy garlic dressing

CURRIED CAULIFLOWER & CRANBERRY SALAD WRAP

Arugula, cucumber, tomato, butternut hummus

MEDITERRANEAN COUS COUS WRAP

Roasted chickpeas, cucumber, roma tomato, roasted red onion and Moroccan spiced cous cous tossed in dill tzatziki

USINGER'S PRIME MEATS ITALIAN SUB

Ham, pepperoni, salami, provolone, roma tomato, banana peppers, red onion and crisp romaine tossed in red wine vinaigrette on an Italian herb and asiago roll

SANDWICHES & WRAPS

CHOOSE UP TO THREE SANDWICH or WRAP SELECTIONS,
ONE SALAD, TWO SIDES & ONE DESSERT OF YOUR CHOICE

SIDES *(select two for all meals)*

Deviled egg potato salad with fresh dill

Avocado quinoa salad with cherry tomatoes, cucumber and cilantro-lime vinaigrette

Pesto and roasted pepper orzo pasta salad

Chilled vegetable pasta salad with basil and garlic olive oil

DESSERTS *(select one for all meals)*

House made chocolate brownie

House made chocolate chip cookie

Seasonal whole fruit

SALADS *(select one for all meals)*

MILWAUKEE CAESAR

Crisp romaine lettuce, Wisconsin parmesan tuile, oven-roasted cherry tomato, roasted garlic crouton and creamy peppered Caesar dressing

GREEK PANZANELLA SALAD

Roma tomato, charred red onion, marinated artichoke hearts, cucumber, brioche croutons and feta cheese tossed in oregano vinaigrette

TOASTED CASHEW & MANDARIN ASIAN SLAW

Thai chili and tamari dressing, shredded vegetables, Napa and red cabbage, charred cashews *(contains nuts)*

ROASTED FENNEL & CITRUS SALAD

Roasted fennel, sliced citrus fruits, shaved onion and baby arugula tossed with candied pecans and blood orange vinaigrette *(contains nuts)*

BAIRD CENTER SALAD

Crisp carrots, cucumbers and tomatoes tossed with balsamic dressing

WATERMELON & BLUEBERRY SALAD

Crumbled goat cheese, fresh blueberries, marinated watermelon, thyme and mint vinaigrette

CHEFS IN ACTION

REQUIRES A SELECTION OF THREE STATIONS
*35 PERSON MINIMUM PER EACH STATION REQUIRED

MEZZE BOARD

A combination of seasonal fresh and grilled vegetables, assorted olives, bite-size falafel, hummus, cucumber mint tzatziki, grilled flatbreads and crackers

MASHED POTATO BAR

Featuring:

Classic whipped potatoes with shredded cheddar, scallions, bacon and sour cream

Brown sugar sweet potato mash with candied pecans

Cauliflower mash with brie cheese, caramelized leeks and wild mushrooms

Truffle oil root vegetable mash with roasted garlic tahini and parsley

SUPPER CLUB PRIME RIB

Slow roasted garlic and thyme crusted beef loin with horseradish cream and au jus, served with brioche buns

OVEN ROASTED TURKEY BREAST

Served with local bog cranberry and orange sauce, herb gravy and artisan rolls

TASTE OF WISCONSIN *(select one topping)*

Wisconsin mac and cheese with parmesan herb toppings, served with one of the following flavor concepts:

- sliced brats, caramelized onions, whole grain mustard, pretzel topping
- buffalo chicken, cracker crumbs, ranch drizzle
- chorizo, pico de gallo, tomatoes, mozzarella, focaccia crumbs, Cholula

**Chef Attendant(s) required – additional fees to apply.*

LOADED BROWNIE STAND

Includes chocolate dipped blondies and chocolate chunk brownies, garnished with sprinkles, cookie crumbs and toffee chunks

CRAFTED DESSERTS

Includes the following desserts:

Wisconsin Old Fashioned signature cookie, dipped in dark, milk and white chocolate

Assorted mini cookie sandwiches filled with seasonal buttercream

Triple chocolate brownies

Lemon bars

HOT CHOCOLATE BAR

WCD signature hot cocoa with whole milk and rich chocolate ganache

Dairy Free hot cocoa

Toppings to Include: house made marshmallow, dark chocolate shavings, toffee bits, crushed candy cane, mini chocolate chip cookies, brownie pieces and vanilla whipped cream

DESSERT TABLES

**All Dessert Tables require a 35-person minimum.*

DESSERT TABLE

Freshly baked artisan cupcakes

Cheesecake bites with seasonal fruit topping

Assorted jumbo cookies

Chef's selection of fresh Paczki

Seasonal fruit cobbler

Sweet dessert verrines

LET THEM EAT PIES *(select three flavors)*

Mini Pie Flavors:

Door County cherry pie with white chocolate streusel

Wisconsin Old Fashioned pecan pie

Blueberry pie with sweet vanilla whipped cream

Dark chocolate mousse pie with torched marshmallow fluff

Baked Alaska lemon meringue pie

OFF THE VINE

Wine by the Bottle

BUBBLY

La Marca Prosecco, Italy

Nicolas Feuillatte Brut Champagne, France

BRIGHT & BRISK

Rainstorm Pinot Gris, Willamette Valley, Oregon

Benvolio Pinot Grigio, Italy

FRESH & FRUITY

Chateau Ste. Michelle Riesling, Columbia Valley, Washington

TART & TANGY

Kim Crawford Sauvignon Blanc, Marlborough, New Zealand

CREAMY & COMPLEX

House of Brown Chardonnay, California

Sonoma-Cutrer Chardonnay, Sonoma, California

REFRESHING ROSÉ

M. Chapoutier Belleruche Rosé, France

A to Z Rosé, Oregon

RIPE & RICH

La Crema Pinot Noir, Monterey, California

Meiomi Pinot Noir, California

Black Girl Magic Red, California

Conundrum Red Blend, California

The Prisoner Red Blend, California

Decoy Merlot, California

SPICY & SUPPLE

Andeluna Malbec, Mendoza, Argentina

BIG & BOLD

Josh Cellars Craftsman's Collection Cabernet Sauvignon, California

Charles Woodson's Intercept Red, California

HOUSE WINE

Chardonnay, Sauvignon Blanc, Pinot Grigio, Rosé, Merlot,

Pinot Noir, Cabernet Sauvignon

FROM THE BAR



**Bartender fees apply.*

COCKTAILS

Central Standard Vodka
St. George's Gin
Red Cabin Bourbon
Dewar's 12 Year
Captain Morgan Rum
Riverbend Rye Whiskey
Jameson Irish Whiskey
Central Standard North WI Brandy
Jose Cuervo Silver
Jack Daniel's
Crown Royal

WINE, BOTTLES & CANS

CRAFT BEER

Spotted Cow, Blue Moon, Seasonal

DOMESTIC BEER

Miller Lite, Coors Lite, Miller High Life

N/A BEER SELECTION

HOUSE WINE BY THE GLASS

SPARKLING BY THE GLASS

BOTTLED WATER

SOFT DRINKS

JUICES



EXCLUSIVITY

Levy is the food and beverage provider for the Wisconsin Center District. No outside food or beverages of any kind will be permitted into the facilities by the client or any of the client's guests or invitees, without prior written approval. Per health department guidelines, excess food items from events may not be taken off premise.

Menu and beverage selections will be arranged with the Levy Sales department no later than 30 days prior to the first event. Our culinary team can create and customize the perfect menu for your event. Customized menus require a minimum of 60 days prior to your first event date. Menus are priced for up to 90 minutes of service time and prices are subject to change without notice. Menu pricing may be solidified 90 days prior to the event with confirmed final menu selections. Your menu selections must equal a minimum of 80% of your attendance.

PRICING

Please note that all food, beverage and related items are subject to a 23% service charge, plus applicable sales tax. The service charge is not a tip or gratuity and is not distributed to employees. Additional payments for tips or gratuity for service, if any, is voluntary and at your discretion. Current Wisconsin state and local taxes will apply to all food, beverage, labor and rentals. Clients requesting tax-exempt status must provide a S-211 Wisconsin Tax Form for exemption to be noted. This tax-exempt status must be confirmed a minimum of seven (7) business days in advance of the event. Current sales tax is 8.4%.

Bartender fees are \$158.00 per bar/bartender for a maximum of four (4) hours of continuous service. One bartender for every 75 guests is required and additional bartenders are available to meet your needs. Each additional hour of service is billed at \$37.00 per bartender.

Chef attendant fees are \$158.00 per attendant and may be required for specific menu items, such as carving stations, action stations, etc. Note that additional stations may be required to service your guest counts and/or food service locations. Fees are charged per attendant required. Butler passed appetizers/hors d'oeuvres are available for \$158.00 for each hand passer.

COUNTS & GUARANTEES

A guaranteed number of guest attendees and food quantities are required no less than seven (7) business days prior to the first event. Events with 1,000 guests or higher require a minimum (14) business day final count guarantee.

Guaranteed numbers must be submitted by 10:00 a.m. Monday through Friday. Increases to the guarantees, if accommodation is available, will incur additional fees. Plated menus are priced for (10) guests per table. Additional fees apply for tables of (8) guests or less. When selecting a choice of three entrees for plated meal services, highest price entree applies to all offerings.

BEVERAGE SERVICES

Levy offers a full selection of alcoholic and non-alcoholic beverages to complement your events. Alcoholic beverages and services are regulated by the State of Wisconsin, and as a licensee, we are responsible for the administration of these regulations.

1. We shall serve only alcoholic beverages to individuals who are at least twenty-one (21) years of age with valid identification. Levy will ask for identification of anyone that appears to be under thirty (30) years of age.
2. No alcoholic beverages may be brought onto the WCD properties and may not be removed from the premises.
3. Levy reserves the right to refuse alcoholic beverage service to guests under the influence/intoxicated, or any underage persons as deemed appropriate by management. We shall be permitted to request the removal of any of these guests.

SPECIAL DIETARY / ALLERGY REQUESTS

All special dietary and/or allergy requests and needs are the client's responsibility to collect from their guests and attendees/invitees. These needs must be submitted in advance to your sales manager with your final guest counts and appropriate additional fees will be noted. The clients are responsible for providing the place cards/notations to assist with service for these guests.

Any special dietary requests and needs that are served at the event, without prior knowledge, will be charged additional fees as late accommodations and are not included in the final guest count(s).



CONTACT INFORMATION

LEVY SALES & CATERING TEAM:

Connie Bolle – cbolle@wcd.org

Shay Papachristou – spapachristou@wcd.org

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Shannon Gorsky – sgorsky@wcd.org