



**WISCONSIN
CENTER DISTRICT**
MEETINGS | CONVENTIONS | EVENTS

CATERING MENU

Levy

Milwaukee, WI



BREAKFAST



BREAKFAST BASICS

MINIMUM 25 GUESTS

WISCONTINENTAL BREAKFAST

Freshly Baked Pastries

Vegetarian

Wisconsin Kringle

Vegetarian

Petite Muffins

Vegetarian

Yogurt Parfait

Fresh Berries, Freeze Dried Berries and Granola

Vegetarian

Seasonal Fresh Fruit Platter

Avoiding Gluten, Vegetarian

Orange & Cranberry Juice

Stone Creek Coffee & Twinning's Tea

SANDWICHES

Bacon & Egg Sandwich

Applewood Smoked Bacon, Fluffy Scrambled Eggs and Wisconsin Cheddar Cheese on a Milwaukee Pretzel Roll

Ham & Egg Sandwich

Canadian Bacon, Fluffy Scrambled Eggs and Wisconsin Cheddar Cheese on an English Muffin

Veggie Frittata

Sun-dried Tomato, Spinach, Egg and Wisconsin Cheddar Cheese on an English Muffin

Vegetarian

Egg White Frittata

Sausage, Spinach, Wild Mushroom, Egg White and Aged Wisconsin Cheddar Cheese on a Croissant

Smoked Brisket Breakfast Burrito

Smoked Brisket, Fluffy Scrambled Eggs and Roasted Peppers with Salsa Verde and Avocado Crema

Vegan Southwest Breakfast Burrito

Southwest Tofu and Black Beans with Lime Vinaigrette and Avocado Pico de Gallo

Vegan

Vegan Mushroom & Egg Sandwich

Grilled Portobello, Sautéed Spinach and Vegan Egg on an Everything Bagel

Vegan

BREAKFAST BOOST

MINIMUM 25 GUESTS

ENHANCEMENTS

Cage Free Scrambled Eggs

Garden Herbs and Shredded Wisconsin Cheddar Cheese with Assorted Hot Sauces
Avoiding Gluten, Vegetarian

Maple Glazed Pork Sausage Links

Avoiding Gluten, Dairy Free

Chilled Hard Boiled Cage Free Eggs

Avoiding Gluten, Dairy Free, Vegetarian

Hickory Smoked Bacon

Avoiding Gluten, Dairy Free

Oatmeal

Brown Sugar, Raisins, and Seasonal Berries Tossed in Lemon Simple Syrup with Almond and Soy Milk
Avoiding Gluten, Vegan

Chia Seed Pudding

With Fresh Fruit and Freeze Dried Fruit Powders
Avoiding Gluten, Vegan

Greek Yogurt Parfait

Strawberry, Mixed Berry and Plain with Honey Crunch Granola
Avoiding Gluten, Vegetarian

Vegan Spanish Omelet

With Silken Tofu, Caramelized Onions and Garden Chive
Avoiding Gluten, Vegan

Chicken Sausage

Avoiding Gluten, Dairy Free

Veggie Quiche

Roasted Mushrooms, Heirloom Cherry Tomatoes, Spinach and Aged Wisconsin Cheddar Cheese
Avoiding Gluten, Vegetarian

Lyonnais Potatoes

Thinly Sliced Potatoes Cooked to Perfection, Tossed with Caramelized Onions and Fresh Herbs
Avoiding Gluten, Vegan

House Corned Beef & Yukon Potato Hash

Avoiding Gluten, Dairy Free

Danish Bread Pudding

With Seasonal Fruit Compote and Warm Crème Anglaise
Vegetarian

Wisconsin Cheddar & Sage Biscuits

With Maple Sausage Gravy

Dutch Baby Pancakes

With Seasonal Fruit, Whipped Honey Butter and Warm Maple Syrup
Vegetarian

Roasted New Potatoes

With Sautéed Onions and Peppers
Avoiding Gluten, Vegan

MORNING FUEL

MINIMUM 25 GUESTS

CHEF'S TABLES

All Chef's Tables Include Orange Juice, Cranberry Juice, Stone Creek Coffee and Twinning's Tea

CREAM CITY

Assorted Freshly Baked Breakfast Pastries

Vegetarian

Array of Fresh Seasonal Fruits & Berries

Avoiding Gluten, Vegan

Cage Free Scrambled Eggs

With Assorted Hot Sauces and Wisconsin Cheddar Cheese

Avoiding Gluten, Vegetarian

Maple Breakfast Sausage

Avoiding Gluten

Hickory Smoked Cured Bacon

Avoiding Gluten

Roasted New Potato Hash

With Sautéed Onions and Peppers

Avoiding Gluten, Vegan

Dutch Baby Pancakes

With Seasonal Fruit and Warm Maple Syrup

Vegetarian

STORY HILL

Old Fashioned Oats

Raisins, Almonds, Brown Sugar with Dairy Free Milk

Avoiding Gluten, Vegan

Assorted Petite Muffins

Vegetarian

Mint Honey Syrup Seasonal Fruit Salad

Avoiding Gluten, Vegetarian

Chicken Sausage

Avoiding Gluten

Cage Free Scrambled Egg Whites

With Fresh Herbs

Avoiding Gluten, Vegetarian

Roasted Sweet Potato Hash

With Sautéed Peppers, Spinach and Onion

Avoiding Gluten, Vegan

HOLY HILL

Assorted Wisconsin Kringle

Vegetarian

Array of Fresh Seasonal Fruits & Berries

Avoiding Gluten, Vegan

Crispy Smashed Fingerling Potatoes

with Garden Herbs

Avoiding Gluten, Vegan

Cage Free Scrambled Eggs

Avoiding Gluten, Vegetarian

Hickory Smoked Cured Bacon

Avoiding Gluten

MORNING FUEL (CONT.)

MINIMUM 25 GUESTS

BAKE SHOP

Freshly Baked Assorted Muffins

Vegetarian

New York Style Bagels

House Whipped Array of Seasonal Freeze Dried Fruit Cream Cheeses, Dill and Onion Cream Cheese and Plain Cream Cheese

Vegetarian

Assorted Old World Scones

Assorted House Preserves and Jellies

Vegetarian

Fruit & Cheese Filled Breakfast Pastries

Vegetarian

Assorted Breakfast Breads

Banana Nut, Apple Cinnamon and Lemon Poppyseed

Vegetarian

Wisconsin Kringle

Vegetarian

ACTION STATIONS

Omelet Station

Made to Order Omelets with Green Onions, Wisconsin Cheddar Cheese, Wisconsin Mozzarella Cheese, Mushroom, Tomato, Mixed Sweet Peppers, Jalapeno, Spinach, Onion, Bacon, Sausage and Ham

Avoiding Gluten

Cinnamon Roll Carvery

Freshly Baked Cinnamon Roll Sliced to Order with Roasted Pecans, Buttermilk Cream Cheese Frosting, Toffee Bits and Caramel Sauce

Vegetarian

Welkom To Belgium Waffle Station

Freshly Made Belgium Waffles on a Stick with Fresh Berries, Sliced Banana, Chocolate Ganache, Sea Salted Caramel Sauce, Warm Maple Syrup, Toasted Peanuts, Sprinkles, Cherries and Whipped Cream

Vegetarian

SIT DOWN & SAVOR

MINIMUM 50 GUESTS

PLATED

Plated Breakfasts Include a Selection of Mini Croissants, Muffins, Breakfast Breads, Sweet Butter, Fruit Preserves, Orange Juice, Stone Creek Coffee and Twinning's Teas

Wisconsin Wake Up

Fluffy Scrambled Egg Bake with Bacon, Spinach and Wild Mushrooms; served with Crispy Fingerling Potato Hash and Thick Cut Applewood Smoked Bacon

Avoiding Gluten

Egg White Frittata

Feta Cheese, Spinach and Oven-dried Tomatoes; served with a side of Sweet Potato Hash

Avoiding Gluten, Vegetarian

Vegan Chickpea Tostada

Blackened Chickpea and Tofu Tinga Tostada with Refried Beans, Avocado Pico de Gallo and Micro Cilantro; served with Roasted Breakfast Potatoes

Avoiding Gluten, Vegan

Bananas Foster Brioche

French Toast Bread Pudding

Caramelized Bananas in Vanilla Bean Caramel Sauce; served with Applewood Smoked Bacon, Fresh Berries and Whipped Cream

Vegetarian

Smoked Ham & Spinach Croissant Quiche

Fluffy Cage Free Scrambled Eggs, Sautéed Mushrooms, Spinach, Gruyere Cheese and Toasted Croissant Crust; served with Breakfast Potatoes

Vegetarian

Chia Seed Pudding

Fresh Berries, Freeze Dried Berry Powder, Toasted Hemp Seed Granola, and Agave Syrup

Avoiding Gluten, Vegan



**ALL DAY
BREAKS**



RECHARGE & REFRESH

MINIMUM 25 GUESTS OR 2 DOZEN PER ITEM

À LA CARTE

Hummus Trios

Traditional Chickpea, White Bean and Edamame Hummus; served with Crispy Carrots, Celery, Crackers and Pita Chips

Avoiding Gluten, Vegan

Bake Shop Cookies

Fresh From the Oven Milwaukee Pretzel and M&M, Double Chocolate S'mores, Wisconsin Old Fashioned Chocolate Chunk, Almond and Dark Chocolate with Door County Cherry

Vegetarian

Something Salty

Salted Caramel Peanut Popcorn, Garlic Parmesan Chex-Mix, Ranch Crackers

Contains Nuts, Vegetarian

Chips & Dips

House Fried Kettle Chips with French Onion Dip, Parmesan Garlic Dip and Beer Cheese Dip

Avoiding Gluten, Vegetarian

Tortilla Chips & Dips

Fresh Fried Tortilla Chips with Salsa Verde, Roasted Chile Queso and Pico de Gallo

Avoiding Gluten, Vegetarian

Build Your Own Trail Mix Table

Roasted Cashews, Honey Roasted Peanuts, Almonds, Seasonal Dried Fruits, Rich Dark Chocolate, White Chocolate Yogurt, Freeze Dried Fruit Bark, Housemade Granola, Milwaukee Pretzels and Candied Pepitas

Vegetarian

Something Sweet Candy Store

Build Your Own Bag of Your Favorite Candy Shop Items Like Andes Mints, Skittles, M&M's, Jolly Ranchers, Swedish Fish, Chocolate Covered Raisins and Chocolate Covered Nuts

Vegetarian, Contains Nuts

Housemade Muffins

Apple Cinnamon, White Chocolate Cranberry Orange, Banana Nut and Rustic Blueberry

Vegetarian

Avoiding Gluten Muffins

Blueberry, Banana Nut and Chocolate

Avoiding Gluten, Vegetarian, Contains Nuts

Wisconsin Kringle

Vegetarian

Assorted Housemade Granola Bars

Vegetarian

RECHARGE & REFRESH (CONT.)

MINIMUM 25 GUESTS OR 2 DOZEN PER ITEM

À LA CARTE

Assorted Macarons

Vanilla, Pistachio, Mocha, Raspberry, Lemon and Chocolate

Vegetarian

Assorted Whole Fruit

Avoiding Gluten, Vegan

Seasonal Sliced Fresh Fruit Platter

Avoiding Gluten, Vegan

Serves 25-30 people

Mint Infused Compressed Fruit Salad

Cointreau Honey Yogurt Dip

Avoiding Gluten

Serves 25-30 people

Seasonal Fruits & Berries

Sweet Yogurt Dipping Sauce and Dehydrated Fruit Powders

Serves 25-30 people

Wisconsin Cheese Board

Assorted Local Cheeses, Dried Fruits, Seasonal Preserves, Crackers, Grilled Pita and Nuts

Vegetarian

Serves 10 people

Farmer's Market Crudité

Buttermilk Dressing, White Bean Hummus, Hundred Acre Farms Pesto Hummus and Seasonal Vinaigrette

Avoiding Gluten, Vegetarian

Serves 25 people

Fresh Baked Soft Milwaukee Pretzels

Pub Cheese, Raspberry Beer Mustard and Cinnamon Sugar Whipped Butter

Vegetarian

Milwaukee Snackout

Usinger's Summer Sausage, Landjaeger Hickory Sticks, Aged Wisconsin Cheddar Cheese, Wisconsin Cheese Curds, Beer Mustard Dip and Assorted Crackers

Assorted Energy Bars

Vegetarian

Assorted Individual Bags of Chips

Vegetarian

Gluten Free Sweet Potato Chips

Avoiding Gluten, Vegetarian

REHYDRATE

À LA CARTE

Freshly Brewed Stone Creek Coffee & Hot Twinning's Tea

Regular and Decaf Coffee, Selection of Signature Teas, Whole Milk, Half-and-Half, Non-Dairy Soy Milk, Cream, Sugars, Sweeteners, Syrups, Local Honey and Fresh Lemon

Serves 10-12 people; 90 minute service time

Infused Natural Spring Water

Choice of Cranberry-Lime, Cucumber-Mint, Peppered Melon-Basil or Strawberry-Citrus

Avoiding Gluten, Vegan

Serves 10-12 people

Heartland Craft Lemonades

Choice of Traditional Lemonade, Cranberry-Vanilla Bean or Blueberry "Cheesecake"

Avoiding Gluten, Vegan

Serves 10-12 people

BEVERAGES

We Proudly Serve Pepsi Products

Canned Soda

Assortment of Pepsi, Diet Pepsi, Starry, Mountain Dew and Diet Mountain Dew

Bottled Water

Bubly Sparkling Water

Assorted Flavors

Bottled Juice



LUNCH



LUNCH YOUR WAY

SANDWICH & SALAD TABLE

Choose Up to Three Sandwich Selections, One Salad, Two Sides & One Dessert of Your Choice

SANDWICHES

Roast Sirloin of Beef

with Tomato, Sweet Onion Bacon Jam and Boursin Cheese on Herb and Garlic Focaccia

Roasted Chicken Salad

with Toasted Cashews, Red Grapes, Garden Herbs and Fresh Lemon Zest on Freshly Baked Croissant Bun

Smoked Turkey Cranberry Club

Smoked Usinger's Turkey, Tomato, Cranberry Relish, Crisp Lettuce and Pepper Aioli on Rustic Sourdough

Grilled Portobello Balsamico

Grilled Marinated Portobello Mushroom with Burrata Cheese, Arugula, Balsamic Vinaigrette and Basil Pesto on Ciabatta V

Caprese Prosciutto

Fresh Burrata Mozzarella, Prosciutto, Fresh Basil, Sun-Dried Tomato Aioli and Arugula on Amoroso Hearth Baked Hoagie

Garlic Chicken Caesar Wrap

Romaine, Parmesan, Creamy Garlic Dressing, Garlic Crouton and Cherry Tomato

BeetLT

Oven Roasted Red and Yellow Beets, Crisp Butter Lettuce, Thick Cut Tomato and Vegan Dill Aioli on Multigrain Bread V2

Mediterranean Wrap

Fresh Cucumber, Roasted Chickpeas, Roma Tomato, Roasted Red Onion, and Moroccan Spiced Cous Cous Tossed in Dill Tzatziki V

Usinger's Chopped

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

Side Selections

Chilled Vegetable Pasta Salad V2

Roasted Seasonal Vegetable Quinoa Tabbouleh V2

Honey Glazed Roasted Baby Carrots AVG

Marinated Olives, Tomatoes & Mozzarella with Candied Pistachios, Wisconsin Honey, Aged Balsamic and Carrot Top Pesto AVG

Creamy Poppyseed Coleslaw AVG

Deviled Egg Salad AVG

Fresh Fried Potato Chips & French Onion Dip AVG

Seasonal Whole Fruit AVG

BOXED MEALS 2 GO

Choose Up to Three Sandwich or Salad Selections, One Side and One Dessert; Each Box Comes with a Bag of Kettle Chips

Side Selections

Deviled Egg Potato Salad With Fresh Dill AVG

Avocado Quinoa Salad With Cherry Tomatoes, Cucumber and Cilantro Lime Vinaigrette AVG, V2

Pesto and Roasted Pepper Orzo Pasta Salad V

Chilled Vegetable Pasta Salad with Garlic Basil Olive Oil V2

Seasonal Whole Fruit AVG, V2

SALADS

WCD Caesar

Crisp Romaine Lettuce, Wisconsin Parmesan Tuile, Oven Roasted Cherry Tomato, Roasted Garlic Croutons and Creamy Pepper Caesar Dressing V

Greek Panzanella

Roma Tomato, Charred Red Onion, Marinated Artichoke Hearts, Cucumber, Brioche Croutons, Feta Cheese and Oregano Vinaigrette V

Asian Toasted Cashew & Mandarin

Cold Rice Noodles, Shredded Vegetables, Napa Cabbage, Red Cabbage, Charred Cashews and Thai Chili Tamari Dressing AVG, V2, Contains Nuts

Roasted Fennel & Citrus

Roasted Fennel, Sliced Citrus Fruits, Shaved Onion, Baby Arugula, Candied Pecans and Blood Orange Vinaigrette AVG, V2, Contains Nuts

Wisconsin Center

Carrots, Cucumbers and Tomatoes with a choice of Balsamic or Ranch Dressing AVG, V

DESSERTS

Double Chocolate Brownie V

Chocolate Chip Cookie V

White Chocolate Door County Cherry Blondie V

Gluten-Friendly Bread Options are Available to Substitute

**Miso and Honey
Glazed Salmon**



CLASSIC PLATED

Select One Item From Each Course to Create a Custom Plated Dining Experience

SALAD

Choose 1

Petite Iceberg Wedge

Tender Baby Head Lettuce, Wisconsin Blue Cheese, Candied Bacon, Roasted Red Onion, Garlic Croutons, Herb Roasted Cherry Tomatoes and Green Goddess Dressing *AVG*

Baby Romaine

Crisp Romaine Lettuce, Wisconsin Parmesan Cheese, Garlic Croutons, Herb Roasted Cherry Tomatoes, Crisp Parmesan Tuile and Creamy Caesar Dressing *V*

Beet & Fennel Citrus

Oven Roasted Baby Beets, Raw Charred Fennel, Orange Port Wine Emulsion, Honey Whipped Goat Cheese and Candied Pistachios *AVG, Contains Nuts*

Baird Center

Artisan Greens, Shaved Watermelon Radish, Dried Door County Cherries, Carrot Curls and Red Wine Vinaigrette *AVG, V2*

Roasted Peach & Burrata

Caramelized Peach, Tender Mixed Greens, Heirloom Tomato and Fresh Basil with Balsamic Peach Vinaigrette and Aged Balsamic Reduction *AVG, V*

ENTRÉE

Choose 1

Seared Tenderloin

Roasted Garlic Crusted Tenderloin Finished with Roasted Garlic Herb Butter in Shallot and White Wine Butter with Pepper Demi-glace, Garlic Whipped Yukon Potatoes and Roasted Broccoli *AVG*

Braised Bone in Short Rib

With Wisconsin Cheddar Cheese and Ale Polenta, Honey Glazed Baby Carrots, Red Wine Demi and Gremolata *AVG*

Citrus & Herb Marinated Airline Chicken

With Oven Roasted Tomato and Onion Jam, Roasted Garlic Confit Fingerling Potatoes and Seasonal Roasted Vegetables with Rosemary Jus *AVG*

Duo of Chicken

Roasted Breast of Airline Chicken and Coq Au Vin Crepe over Whipped Parsnips with Creamed Leeks, Crisp Hen of The Woods Mushrooms and Fried Leeks *AVG*

Miso & Honey Glazed Salmon

With Lemon Grass Scented Basmati and Forbidden Rice, Tamari Glazed Bok Choy and Stir Fry Vegetables *Contains Seafood*

Milwaukee Pretzel Crusted Chicken

Dijon Roasted Airline Chicken Breast with Pretzel Crust, Whole Grain Mustard Cream Sauce, Pickled Mustard Seed, Garlic Whipped Yukon Potatoes and Haricot Vert Tossed in a Lemon Vinaigrette *AVG*

Confit Chicken Thigh

With Creamed Leek and Roasted Mushroom Sauce, Wild Mushroom Risotto and Roasted Brussels Sprouts with Balsamic Onions, Crisp Leeks and Toasted Almonds *AVG, Contains Nuts*

Garlic Crusted Pork Tenderloin

Roasted Garlic and Herb Crusted Pork Tenderloin with Door County Cherry Glace, Brown Sugar Whipped Sweet Potatoes and Charred Asparagus *AVG*

VEGAN ENTRÉE

Choose 1

Pan Seared Roasted Cauliflower Steak

With Pecan and Caper Salsa over Housemade Lemon Herb Roasted Garlic Hummus and Single Estate Olive Oil *AVG*

Butternut Squash Risotto

With Candied Butternut Squash, Toasted Pine Nuts, Port Wine Reduction and Vegan Parmesan Cheese *AVG, Contains Nuts*

Crispy Thai Stir Fry Tofu

Crispy Gochujang BBQ Tofu, Sesame Bok Choy and Crisp Peppers tossed in Sweet Thai Sauce *AVG*

King Trumpet & Truffle Risotto

Pan Seared Trumpet Mushrooms Over Truffled Arborio Rice with Sauteed Spinach *AVG*

Roasted Eggplant & Squash Ratatouille

With Tomato and Saffron Purée, Toasted Pine Nuts and Aged Balsamic *AVG, Contains Nuts*

Root Vegetable Pavé

Layered Roasted Beets, Parsnips and Carrots Baked with Sea Salt, Saffron Roasted Garlic Purée, Toasted Quinoa and Petite Herb Salad *AVG*

DESSERT

Choose 1

Flourless Dark Chocolate Torte *AVG*

Lucious Lemon Tart *V*

Berry Chantilly Panna Cotta *AVG*

Door County Cherry Cheesecake *V*

Carrot Bundt Cake *V*

Red Wine Poached Pear *AVG, V2*

Chocolate Pot de Crème *AVG, V2*

**Elote
Salad**



CHEF'S TABLES

MINIMUM 25 GUESTS

WALKER'S POINT

Baja Cobb Salad

Hearty Greens, Roasted Red and Poblano Peppers, Pico de Gallo, Seasoned Black Beans, Roasted Chickpeas, Avocado, Oven Roasted Tomatoes, Cotija Cheese and Roasted Poblano Ranch Dressing

Avoiding Gluten, Vegetarian

Elote Salad

Roasted Poblano Peppers, Red Onion, Jalapeno, Cotija Cheese, Lime Juice and Cilantro

Avoiding Gluten, Vegetarian

Al Pastor Chicken Thigh

With Fire Roasted Pineapple, Caramelized Onion and Cilantro served with Corn and Flour Tortillas

Garlic Chili Lime Flank Steak

With Chimichurri, Maldon Salt, Corn and Flour Tortillas

Veggie Enchilada Lasagna

Fire Roasted Corn, Mixed Beans, Roasted Vegetables, Corn Tortillas, Poblano Peppers, Melted Cheese and Enchilada Sauce

Avoiding Gluten, Vegetarian

Fire Roasted Tomato & Nopales Rice

With Caramelized Onion, Tomato and Cilantro

Avoiding Gluten, Vegan

Charro Beans

With Avocado Pico, Cilantro and Fresh Lime Juice

Avoiding Gluten, Vegan

Cinnamon Sugar Dusted Churros

With Chocolate Ganache and Salted Caramel

Vegetarian

Dulce de Leche Verrine

Avoiding Gluten, Vegetarian

Caramelized Mousse

With Crisp Rice Cracker, Candied Banana and Fresh Mint

Vegetarian

BREWER'S HILL

Door County House Salad

Tender Mixed Greens with Dried Tart Cherries, Crisp Cucumber, Carrot and Candied Walnuts

Avoiding Gluten, Vegan, Contains Nuts

Creamy Coleslaw

Crisp Red and Green Cabbage tossed with Lemon Dressing

Avoiding Gluten, Vegan

Freshly Baked Caraway Roll

With Sea Salt and Dried Door County Cherry Butter

Vegetarian

Beer Battered Midwestern Fish

Fried Cod with Crisp Beer Batter, Tartar Sauce and Fresh Lemon

Contains Seafood

Herb Roasted Chicken Picatta

Preserved Lemon and Capers Chicken Jus

Avoiding Gluten

Traditional Potato Pancakes

With Chived Sour Cream

Vegetarian

Baked Zucchini

Herb and Olive Oil Roasted Zucchini with Blistered Tomatoes and Shaved Fennel

Avoiding Gluten, Vegan

Door County Cherry Shortcake

Sliced Shortcake with Door County Cherry Compote

Vegetarian

Wisconsin Bourbon Old Fashioned Cookies

Vegetarian

CHEF'S TABLES (CONT.)

MINIMUM 25 GUESTS

THIRD WARD

Wedge Roma Tomato Salad

Roasted Garlic, Pearl Onions, Baby Arugula, Basil Vinaigrette

Avoiding Gluten, Vegan

Caesar Salad

Crisp Romaine, Parmesan, Garlic Croutons, Classic Caesar Dressing

Vegetarian

Garlic Butter Dinner Rolls, Bread Sticks & Crostini

With Sea Salt and Door County Cherry Butter

Vegetarian

Sirloin Braciole

Sirloin Cutlets Braised in Rich Tomato Broth with Roasted Peppers and Mushrooms Topped with Parmesan Herbs

Avoiding Gluten

Fennel Dusted Roast Chicken

Oven Roasted Tomato Jus, Lemon and Oregano

Avoiding Gluten

Pesto Rigatoni Primavera

Roasted Vegetables Tossed with Roasted Squash Pesto Sauce and Rigatoni Pasta

Vegan

Cannoli

Sweet Ricotta Filled Cannoli with Chocolate and Pistachio

Vegetarian

Tiramisu

Sweet Mascarpone with Coffee Soaked Sponge Cake

Vegetarian

WISCONSIN SUPPER CLUB

New Glarus Beer Cheese Soup

New Glarus Ale, Aged Wisconsin Cheddar Cheese, Pretzel Croutons

Vegetarian

Wisconsin House Salad

Tender Baby Mixed Greens, Shredded Carrots, Cucumber, Tomato, Dried Cherries with a Choice of Red Wine Vinaigrette or Ranch Dressing

Avoiding Gluten, Vegetarian

Wedge Salad

Baby Iceberg Lettuce, Bacon, Baby Tomatoes, Scallions, Roasted Red Peppers and Green Goddess Dressing

Avoiding Gluten

Aged Wisconsin Cheddar

Potato Dauphinoise
Sliced Potato with Cheddar Cheese and Whole Grain Mustard Cream Sauce, Green Onion

Avoiding Gluten, Vegetarian

French Onion Chicken

Seared Chicken Breasts, Caramelized Onions, Wisconsin Parmesan and Gruyere Cheeses with Fresh Herbs and Onion Jus

Avoiding Gluten

Tenderloin Tip Burgundy

Slow Braised Beef with Rich Red Wine Sauce, Aromatic Vegetables, Wild Mushrooms and Fresh Herbs

Avoiding Gluten

Wisconsin State Fair Eclairs & Traditional Pazcki

Vegetarian

Door County Cherry & Bog Cranberry Panna Cotta

Vegetarian

WALNUT HILL

Mandarin Rice Noodle Salad

Crisp Cabbage, Peppers, Carrots and Mandarin-Orange Agave Vinaigrette

Avoiding Gluten, Vegan

Cashew Chopped Salad

Mixed Greens, Carrot, Edamame, Toasted Cashews, Orange Segments and Sweet Thai Chili Vinaigrette

Avoiding Gluten, Vegan

Chicken Char Siu Bao

Char Siu-Style Chicken Thigh, Toasted Sesame and Green Onion on a Steamed Bun Naturally Colored with Freeze-Dried Beets

Crispy Mongolian Beef

Crispy Beef, Sautéed Peppers, Green Onion, and Toasted Sesame

Avoiding Gluten

Vegetable Fried Rice

Tamari-Seasoned Rice, Sautéed Vegetables and Green Onions

Avoiding Gluten, Vegan

Szechuan Broccoli & Peppers

Roasted Broccoli, Sautéed Peppers and Szechuan Sauce

Avoiding Gluten, Vegan

Mango Coconut Sago

Mango Purée, Coconut Sago, Mango Chutney, and Toasted Coconut Flakes

Avoiding Gluten, Vegan

Japanese Cheesecake Bites

Matcha-dusted Cheesecake with Raspberry Coulis and Fresh Raspberries

Vegetarian

Please note that all food and beverage items are subject to a service charge plus applicable sales tax.

This service charge is not a tip or gratuity and is not distributed to service employees.

Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

ADD SOME FLAIR

MINIMUM OF THREE STATIONS REQUIRED | CHEF ATTENDANT FEES APPLY

ACTION STATIONS

Wisconsin Mantecato

White Wine Risotto Finished with Aged Wisconsin Grana Parmesan, Roasted Asparagus Tips, Toasted Pine Nuts, Roasted Wild Mushrooms in Sherry Herb Sauce and Choice of Citrus-Grilled Shrimp or Confit Herb Chicken

Avoiding Gluten, Contains Nuts

Pupusa Perfection

Chef-Made Black Bean and Cheese Pupusas, Salvadoran Slaw, Salsa Roja, Lime, Cilantro and Choice of Birria-Style Short Rib or Pollo Guisado

Personal Pit Boss

Chef-Carved Brisket and Usinger's Sausages Sliced to Order, BBQ Sauces, Pickles and Honey-Jalapeño Cornbread with Whipped Honey Butter

Milwaukee's Best

Freshly Baked Milwaukee Pretzels with Assorted Toppings: Flamin' Hot Cheeto, Cinnamon Sugar, Smoked Pretzel Salt, and Cinnamon Frosting; served with Wisconsin Beer Cheese Dip, Fried Cheese Curds with Buttermilk Ranch, Honey Whole-Grain Mustard and Sriracha Ketchup

Vegetarian

Taste of Wisconsin

Wisconsin Center District's Signature Macaroni and Cheese Topped with Parmesan and Herbs, Usinger's Bratwurst with Caramelized Onion Jam and Green Onions, Oven-Dried Cherry Tomatoes, Assorted Wisconsin Cheeses, and Milwaukee Pretzel Crumb





RECEPTIONS



BITS & BITES

MINIMUM 6 DOZEN PER ITEM

HAND CRAFTED

Coffee Crusted Carpaccio Crostini

With Shaved Tenderloin, Onion Jam, Horseradish Cream Sauce and Chervil

Confit Chicken Tostada

With Black Bean Purée Roasted Corn Pico and Cumin Crema
Avoiding Gluten

Sesame Crusted Ahi

With Wakami Salad, Pickled Red Onion and Crisp Wonton
Avoiding Gluten, Contains Seafood

Peruvian Sea Bass Ceviche

With Aji Amarillo Chiles, Fresh Grated Ginger, Coriander, Avocado and Fresh Cilantro
Avoiding Gluten, Contains Seafood

“Soup Sip” Wisconsin Beer Cheese Soup

Avoiding Gluten

Wild Mushroom & Aged Balsamic Tartlet

With Herbed Cream Sauce in a Phyllo Cup
Vegetarian

Chicken & Waffle Bite

Sweet Waffle Cone, Fried Chicken, Calabrian Hot Maple Syrup and Fresh Chive

Black Bean & Roasted Corn Empanada

With Tequila Lime and Agave Drizzle
Avoiding Gluten, Vegan

Avocado Toast

With Braised Fennel, Pomegranate Seed and Petite Herb Salad
Vegan

RETRO & MODERN

Beef Wellington Bites

With Horseradish Cream

Wisconsin Parmesan Arancini

With Pomodoro
Avoiding Gluten

Usinger’s Antipasto Skewer

Salami, Marinated Artichoke Heart and Manzanillo Olive
Avoiding Gluten

Chicken Quesadilla Cone

Quattro Formaggi Mac & Cheese Bite
Vegetarian

Vegetable Spring Roll

With Sweet Asian Pear Gastrique
Vegetarian

Wisconsin “Squeaky” Cheese Curds

With Scallion Ranch Dipping Sauce
Vegetarian

Wisconsin Artisan Jar-Cuterie

Assorted Selection of Usinger's Artisan Meats with Raspberry Mustard
Avoiding Gluten

Crudité Jar

Seasonal Vegetables with Roasted Garlic Hummus
Avoiding Gluten, Vegan

Beetroot Tartar

With Fried Capers and Beet Emulsion
Avoiding Gluten, Vegan

SLIDERS & MINIS

Butter Burger Slider

With Bacon, Cheddar Cheese and Caramelized Onions on Griddled Brioche
Avoiding Gluten Bun Available

Mini Bratwurst

With Sauerkraut and New Glarus Mustard on a Mini Pretzel Roll

Crab Cake Slider

With Lemon Aioli, Chervil Salad and Lemon Vinaigrette on a Hawaiian Roll
Contains Shellfish
Avoiding Gluten Bun Available

Cauliflower Sloppy Joe

With Bread and Butter Pickle on a Vegan Bun
Vegan

Chipotle Honey Fried Chicken Slider

With Lawry's Seasoning and Pickles on a Herbed Biscuit

Pork Belly Char Sui Bao

With Thai Aioli and Wakame Salad



EXPERIENCES

MINIMUM 35 GUESTS AND 3 STATIONS | CHEF ATTENDANT FEES MAY APPLY

SAVORY

Charcuterie Board

Assorted Wisconsin New And Old World Salumi, Whole Grain Mustard, Cornichon, Grissini, Honey Comb, Seasonal Jam, Sourdough Baguette

Wisconsin Cheese Board

Artisanal Selection of Cheeses from the Dairy Rich Wisconsin Regions, Seasonal Cheese Ball, Mixed Olives, Pickled Accoutrements, Apricot Jam, Various Nuts, Sourdough Baguette and Artisan Crackers

Vegetarian

Mezze Board

A Combination of Fresh and Grilled Seasonal Vegetables, Assorted Olives, Bite Size Falafel, Hummus, Cucumber Mint Tzatziki, Grilled Flatbreads And Crackers

Vegetarian

Taste of Wisconsin

Wisconsin Mac and Cheese with Parmesan Herb Topping

Choice of (1) Topping:

- Sliced Brats, Caramelized Onions and Whole Grain Mustard
- Buffalo Chicken, Cracker Crumbs and Ranch Drizzle
- Chorizo, Pico de Gallo, Tomatoes, Mozzarella, Focaccia Crumbs, and Cholula

Supper Club Prime Rib

Slow Roasted Garlic and Thyme Crusted Loin with Horseradish Cream and Au Jus, served with Brioche Buns

Chef Attended

Oven Roasted Turkey Breast

With Local Bog Cranberry and Orange Sauce, Herb Gravy and Artisan Rolls

Chef Attended

SWEET

Loaded Brownie Stand

Chocolate Dipped Chocolate Chunk Brownies and Chocolate Dipped Blondie Brownies garnished with Sprinkles, Cookie Crumbs and Toffee Chunks

Vegetarian

Seasonal Fruit Shortcakes

Freshly Griddled Pound Cake, Seasonal Fruit and Housemade Mascarpone Cream served in an Old-Fashioned Mason Jar

Vegetarian

Dessert Table

Freshly Baked Artisan Cupcakes, Assorted Jumbo Cookies, Chocolate Hazelnut Kringle, Chef Selection Of Fresh Paczki and Sweet Dessert Verrines

Vegetarian

S'mores-gas Board

Hand Crafted Marshmallow Torched to Order, Graham Crackers, Hershey's Chocolate, Reeses Cup's, Cookies & Cream Bars, Freshly Baked Chocolate Chip Cookies, Strawberries, Chocolate Ganache and Peanut Butter Ganache

Chef Attended

Hot Chocolate Bar

Baird Center Signature Hot Cocoa with Whole Milk and Rich Chocolate Ganache, Dairy Free Hot Cocoa, Housemade Marshmallow, Vanilla Whipped Cream, Dark Chocolate Shavings, Toffee Bits, Crushed Candy Cane, Mini Chocolate Chip Cookies and Brownie Pieces

Wisconsin Old Fashioned & Dark Chocolate Cookies

Signature Cookies

Dipped in Dark, Milk and White Chocolate

Assorted Mini Cookie Sandwiches

Filled with Seasonal Buttercream

Triple Chocolate Brownies

Lemon Bars

**Wisconsin Cheese
Board**



Cocktails



BAR SERVICES

MAY BE SUBJECT TO MINIMUM SALES AND LABOR FEES

WINES 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) [o](#)

Spicy & Super Personal

Andeluna Malbec (Mendoza, Argentina)

Big & Bold

Josh Cellars Craftsman's Collection Cabernet Sauvignon (California)
Charles Woodson's Intercept Red (California)

House Wines

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

BY THE GLASS

Cocktails

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

Wine

Woodbridge Pinot Grigio (California), Woodbridge Chardonnay (California), Woodbridge Pinot Noir (California), Woodbridge Cabernet Sauvignon (California)

Sparkling Wine

Wycliff Brut Champagne (California), Wycliff Brut Rosé (California)

Craft Beer

Spotted Cow, Blue Moon, Seasonal

Domestic Beer

Miller Lite, Coors Lite, Miller High Life

Non-Alcoholic Beer

Athletic Brewing Co.

Beverages

Bottled Water
Canned Soda
Juices
Bubly Sparkling Water

MIL
WAU
KEE



As a group of restaurateurs,
we recognize that our reputation
is built one event, one meal, and
one gesture at a time. Our aim
is to ensure your experience is
satisfactory for you and your guests.



WE BELIEVE THAT EVERY
OCCASION SHOULD BE
EXTRAORDINARY. IT'S ALL
ABOUT THE FOOD AND THE
THOUSANDS OF DETAILS
THAT SURROUND IT. YOUR
DEDICATED CATERING SALES
MANAGER WILL PARTNER
WITH YOU TO SHAPE AN
EXPERIENCE THAT STANDS
OUT. TOGETHER, WE LOOK
FORWARD TO DELIVERING
THE LEVY DIFFERENCE.

Catering
levycatering@wcd.org



Levy

BAIRD CENTER

THE SCOOP

ELEVATE
- YOUR -
EXPERIENCE

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).



WISCONSIN
CENTER DISTRICT
MEETINGS | CONVENTIONS | EVENTS

Levy