



CORPORATE FOOD MENU



The George and Madcap Lounge: 5th and National, Milwaukee
thegeorgemilwaukee.com | 262-242-6633

Celebrate - Gather - Revel

Introducing The George, a magnificent ballroom offering an aesthetic unlike any other in the city. And Madcap Lounge – a hidden space below street level that is at once inviting, intriguing and intimate.

Both are unique spaces within the National Block building on 5th and National in the heart of Walker's Point. And both are designed to offer rich experiences, with elements of history and whimsy woven throughout to make every event memorable.

With a nod to its Victorian origins and an extreme focus on the delight of all who enter, The George is exquisite and enveloping. Soaring windows, crystal chandeliers and carefully chosen textiles complement the aesthetic. The sheer loveliness of the ballroom is punctuated by the curated art featuring Wisconsin artists, which carries through to the Madcap Lounge one floor below. The deliberately neutral color palette can be enhanced by botanicals, linens and accoutrements of your choosing.

Like its namesake, Milwaukee founding father George Walker, The George is a welcoming, inclusive space that places an emphasis on conviviality. It also pays homage to Walker's original vision for the city of "what can be." This is the same spirit that allowed the owners to look past the once crumbling façade and commit to bringing the building back to life – a four-year effort that has revived this prominent corner.

As part of The George booking, you may take advantage of the lavish Celebration Suite, which offers cushy seating, a well-stocked beverage refrigerator and magnificent dressing mirrors – the perfect place to get ready for your event. For a modest fee, the space may also be used pre- and post-event for wardrobe fittings, wedding showers and gift openings.

Madcap Lounge is more eclectic in nature – think of this space as The George's mischievous little brother. Lively and curious, it features cozy nooks for intimate conversations, a billiards room for friendly competition, a Steinway piano for live entertainment, and a bar offering craft cocktails and Milwaukee stalwarts.

Events at The George and Madcap Lounge are managed by Shully's Cuisine and Events – one of the areas best known and revered caterers. Whether you're planning a grand gala or intimate soiree, Shully's provides The Finest in food, service, and hospitality.

The Finest,
Shully's Cuisine and Events
The George and Madcap Lounge

Shully's Cuisine & Events

Our Story: A legacy of over 40 years in the making

Combining a passion for innovative cuisine and a love for fun, creative parties and dinners, Scott and Beth Shully founded Shully's Cuisine in the early 1980's. They began in the Lake Geneva area and later settled in Thiensville, WI. With Scott's Swiss-trained culinary talents and Beth's artistic flair, they were able to quickly establish permanently successful relationships with their clients.

Since its establishment, Shully's has remained a family business at its core. Growing up in the catering and event planning industry, Nina, Jake, and Hadley, the children of Scott and Beth, have always had a keen eye for what drives the success of the business. Since assuming control in 2024, Shully's has continued to be a cornerstone in the catering scene of the Greater Milwaukee area. From the exceptional cuisine to the meticulous planning and flawless execution of events, the future of Shully's Cuisine & Events looks as promising as its past.

Making Memories and Creating Your Vision:

Over our more than 40 years of service, we have perfected what it means to truly be a team. We work collaboratively, drawing on each member's unique strengths and perspectives to craft experiences that leave a lasting impact. Our dedication to excellence drives us to continuously innovate and push the boundaries of what is possible. We strive to create a unique experience and can tailor menu options that represent you. If menu items need modification or you do not see an item that is on your wish list, our team is happy to help!

Together, we aim to not only meet but exceed expectations, ensuring that every event we create is truly unforgettable. We can't wait to meet you at your next event!

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This applies to all food prepared by Shully's Cuisine & Events.

Shully's
CUISINE & EVENTS

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Hors D'Oeuvres

Food Key: GF- Gluten Free, VG- Vegetarian, V- Vegan, P- Pescatarian, DF- Dairy Free

Petite Bites

Classic Deviled Eggs – GF, VG | \$3.50

Individual Yogurt Parfait Topped with Berries and Granola – VG, GF | \$3.50

Tortellini, Cherry Tomato, and Pesto Skewers – VG | \$2.50

Caprese Skewers with a Balsamic Drizzle – GF, VG | \$2.50

Seasonal Berry & Brie Skewers with Basil – VG, GF | \$2.50

Seasonal Fruit Skewers – GF, V | \$3.50

Individual Petite Cups with Hummus and Vegetables – GF, V | \$3.50

Savory Canapes

Petite Egg Salad Tea Sandwich on White Bread with Chive Pink Peppercorn Edge- VG | \$4.50

White Bread with Cucumber Tea Sandwiches with Mint Butter and an Herb Crusted Edge- VG | \$3.50

Warm Grilled Goat Cheese Panini with Fig Jam and Basil- VG | \$2.50

Rye Toast Point with Salmon Lox- P | \$4.50
Dill Cream Cheese Spread Topped with Capers

Petite Classic Tuna Salad on White Bread- P | \$4.50
Diced Onion, Celery, Sweet Relish, Dijon Lemon Aioli and Greens

Orange Herb Glazed Salmon with Pea Tapenade on a Crostini – P | \$4

Spinach and Artichoke Tartlet- VG | \$3.50

Toast Point with Shrimp Salad- P | \$5.50
Lemon Aioli with Chives, Parsley, and Dill

Hors D'Oeuvres

Sweet Canapes

Midori Watermelon Skewer with Goat Cheese, Basil, & Balsamic Drizzle – GF, VG | \$3

Strawberry and Mint Tea Sandwiches- VG | \$3

Raspberry Canapé- VG |\$3
with Sweet Cream Cheese, Raspberry, and Mint

Carmel Apple and Brie Tartlet with Micro Basil- GF, VG | \$3

Blueberry Canape with Blueberry Reduction Garnished with Pea Shoots- VG | \$3

Strawberry Bruschetta on a Crostini Garnished with Basil– VG | \$3

Boards

Vegetable Crudit  with Fresh Herb Dip – GF, VG |\$6
Additional Dip Options: Roasted Red Pepper Hummus, Lemon Hummus

Chef Selected Assortment of Cheeses – VG |\$9
Accompanied with Fresh Fruits, Dried Fruits, Nuts, Baked Flat Breads and Crackers
Additional Add-Ons |+\$3: Sliced Cured Meats & Honeycomb
Additional Add-Ons |+\$2: Hummus, Olive Tapenade, Tzatziki, Artichoke Spread, & Bruschetta
Additional Add-Ons |+\$1: Gherkins, Olives, Fig Compote, & Pickled Vegetables

Petite Individual Charcuterie Boats |\$11
Skewers with Combinations of Chef Selected Cheeses and Meats, with Olives, Fruits, Crackers, and Nuts

Italian Antipasti Display |\$14
Prosciutto, Salami, Sopressata, Pecorino Romano, Parmigiano Reggiano, Provolone, Green Olives,
Roasted Peppers, Marinated Mushrooms,
Accompanied by Fresh Bread and Crackers

Salads

Caesar Salad – P | Plated \$9 | Buffet \$8

Romaine Greens Tossed with Traditional Caesar Dressing, Shaved Parmesan, Crouton Batons,
and Cracked Peppercorns

Garden Salad- GF, VG| Plated \$7 | Buffet \$6

with Tomato, Carrot, and Corn Bread Croutons, Served with Balsamic Vinaigrette and Ranch on the Side
(Two Dressings for Buffet Only)

Classic Wedge Salad – GF | Plated \$8

Crumbled Bacon, Hard Boiled Egg, Sour Dough Crotons, & Cherry Tomatoes,
Topped with Buttermilk Blue Cheese Dressing
(For Plated Meals Only)

Watermelon Cylinder- GF, VG | Plated \$10

Watermelon Cylinder Topped with Herb Goat Cheese Whip, Candied Pistachio, and Arugula
Side Demi of Raspberry Red Wine Vinaigrette
(For Plated Meals Only & Summer Season Only)

Arugula Stone Fruit Salad- GF, VG | Plated \$8 | Buffet \$7

With Micro Basil, and Burrata with Balsamic Glaze and EVOO
(Summer Season Only)

Mixed Greens Salad- GF, VG| Plated \$8 | Buffet \$7

Apple, Crumbled Feta, Dried Cherries, and Toasted Almonds,
Served with Balsamic Vinaigrette on the Side

Fresh Arugula and Baby Spinach Salad - GF, VG | Plated \$8 | Buffet \$7

Candied Pecans, Strawberries, and Crumbled Feta,
with a Balsamic Vinaigrette on the Side

Caprese Salad with Bow Tie Pasta- VG | Buffet | \$7

Fresh Tomato, Basil and Fresh Mozzarella
Splashed with Balsamic Vinegar and Olive Oil Mixed with Bow Tie Pasta

Sandwiches

Petite or Full Sandwiches

Turkey, Cranberry and Brie Croissant

Smoked Turkey Breast, Brie Cheese, Cranberry Relish, Greens, and Dijon Mayonnaise

Petite |\$6 | Full |\$12

Oven-Roasted Turkey Breast Sandwich

Ciabatta with Spinach Artichoke Spread with Charred Onion, and Roasted Red Peppers

Petite |\$6 | Full |\$12

Sunshine Chicken Salad Croissant

Dried Apricots, Sunflower Seeds, Celery, Onion, Dijon Curry Aioli, Diced Chicken, and Greens

Petite |\$6 | Full |\$12

Chicken and Brie Sandwich

French Bread with Grilled Sliced Chicken Breast, Bacon, Brie, and Mustard Mayonnaise Dressing

Petite |\$6 | Full |\$12

Sliced Maple Honey Ham Sandwich

Brioche Bun with Dill Havarti Cheese, Greens, and Dijon Aioli

Petite |\$6 | Full |\$12

Beef Tenderloin Sandwich: Brioche Roll Accented with Mesclun Greens, Horseradish Sauce, and Capers

Petite |\$8 | Full |\$16

Classic Tuna Salad on White Bread- P: Diced Onion, Celery, Sweet Relish, Dijon Lemon Aioli and Greens

Petite |\$5 | Full |\$10

Classic Egg Salad on White Bread: Diced Hard Boiled Eggs with Dijon Lemon Aioli and Diced Red Onion Accented with Chives.

Petite |\$6 | Full |\$12

Classic Caprese on Focaccia – VG: Layers of Beef Steak Tomatoes, Creamy Burrata Smear, with Pesto Aioli

Petite |\$5 | Full |\$10

Soup

Soup

Tomato Basil Bisque- GF, VG

6oz Bowl \$7 | 4oz Cup \$5 | 2oz Shooter \$2

Broccoli Cheddar- GF, VG

Vegetable Broth Based Soup with Aged Cheddar, Diced Potatoes and Broccoli

6oz Bowl \$7 | 4oz Cup \$5 | 2oz Shooter \$2

Butternut Squash Bisque-GF, V

Topped with Coconut Crema and Chinese Five Spice Fried Pepitas

6oz Bowl \$7 | 4oz Cup \$5 | 2oz Shooter \$2

Chicken Noodle Soup

Classic Chicken Broth with Simmered Peas, Carrots, Onions, and Celery Diced Chicken with Egg Noodles

6oz Bowl \$9 | 4oz Cup \$6 | 2oz Shooter \$3

Spicy Thai Coconut Chicken Soup - GF

Thai Spices with Coconut Base, Pulled Chicken with Mushrooms and Bok Choy

6oz Bowl \$9 | 4oz Cup \$6 | 2oz Shooter \$3

Vegetarian Minestrone- VG

Vegetable Stock Roasted Tomato, White Bean, Celery, Garlic, Onion, Served with Basil Herb Pesto Croutons

6oz Bowl \$9 | 4oz Cup \$6 | 2oz Shooter \$2

Tangy Watermelon-Ginger Gazpacho with Micro Mint- GF, V

6oz Bowl \$10 | 4oz Cup \$7 | 2oz Shooter \$3

Red Gazpacho with Micro Basil- GF, V

Red Tomato, Garlic, Spices Topped with Diced Zucchini and Peppers

6oz Bowl \$10 | 4oz Cup \$7 | 2oz Shooter \$3

Starch Sides

Price is per person for buffet, pricing for plated meals is incorporated in entrée pricing.

Caramelized Onion Mashed Potatoes - GF, VG |\$3.50

Brie Polenta- GF, VG |\$3.50

Fork Flattened Roasted Skin-On Parmesan Potato- GF, VG |\$3.50
with Fresh Herbs and EVOO

Lemon Herb Roasted Potatoes- GF, V |\$3.50

Lemon-Herb Risotto- GF, VG |\$4

Summer Sweet Corn Risotto- GF, VG |\$4

Vegetable Sides

Grilled Broccoli Rabe with Smoked Maldon Salt and Fresh Cracked Black Pepper – VG |\$3.50

Asparagus with Lemon Butter- GF, VG |\$3.50

Roasted Heirloom Carrots with Dill, Sugar & Lemon-Oil– GF, V |\$3.50

Roasted Cauliflower, Pistachio, Mint, & Peppadew with Garlic Parmesan Panko Butter- GF, VG |\$3.50

Succotash, Medley of Sweet Corn, Edamame, Bell Peppers, and Onion (Summer Only)– GF, V |\$3.50

Roasted Seasonal Vegetable Medley
Seasoned Roasted Zucchini, Yellow Squash, Red Pepper, Cauliflower, Broccoli, & Carrots
GF, V |\$3.50

Desserts

Indulge in stunning plated desserts, delicate petites, or a custom cake crafted by our talented Pastry Chef. At Shully's, we combine creative presentation with fresh, seasonal ingredients to make every treat memorable. If you're interested in discussing personalized creations for your event, reach out to your Event Coordinator.

Breakfast Pastries

Assorted Muffins - GF

Petite \$3.50 | Full Size \$4.50

Lemon, Seasonal Berry, and Chocolate

Assorted Scones

Petite \$3.50 | Full Size \$4.50

Lemon, Seasonal Berry, and Chocolate

Cinnamon Rolls |\$4.50

Monkey Bread |\$4.50

Donuts

Bites \$3.50 | Full Size \$4.50 | Filled \$5.50

Topping Options: Vanilla Glazed, Cinnamon Sugar, or Powdered Sugar

Petite Desserts

Cookies

Petite \$2 | Full Size \$3.50

Chocolate Chip

Double Chocolate Chip- GF

Oatmeal Raisin

Snickerdoodle

Chocolate Dipped Shortbread

Petite Macaron - GF (Contains Nuts) |\$3.50

Macaron Flavor Options: Vanilla, Chocolate, Citrus, or Pistachio