

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.



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Passed or Stationed Hors D'oeuvres

Vegetarian

Fresh Grilled Stone Fruit Crostini with Lavender Honey Goat Cheese and Fresh Basil – VG |\$2.50

Strawberry Goat Cheese Bruschetta with Basil on a Crostini - VG |\$2.50

Door County Cherry and Brie Tartlet with Micro Basil - VG |\$2.50

Skewered Midori Compressed Watermelon with Whipped Herb Goat Cheese – GF, VG |\$2.50
Garnished with Micro Basil, and Balsamic Drizzle

Fig on a Brioche Coin with Whipped Feta and Pistachio Praline - VG | \$3

Fried Buffalo Cauliflower Bite with Buttermilk Ranch Drizzle and Fresh Dill- VG |\$2.50

Fried Blue Cheese Stuffed Gordal Olives - GF, VG |\$2.50

Warm Salted Pretzel Bite with Chipotle Cheese Dipping Sauce in a Mini Vessel – VG |\$3

Petite Boat of Wisconsin Fried Cheese Curds – VG |\$3
with Honey Mustard (or Ranch or Chipotle Ranch Dipping Sauce)

Fried Truffle Potato Croquettes with Chive Crème Fraiche - VG |\$2.50

Bloody Mary Deviled Egg - GF, VG |\$4.50

Bloody Mary Mix Whipped Yolk, topped with Sliced Green Olive, Celery Leaves and Vodka Pipette

Cacio E Pepe Deviled Egg with Parmesan Crisp – GF, VG |\$3.50

Poultry

Crostini with Pulled Buffalo Chicken, Blue Cheese Smear and Celery Leaf |\$3.50

Skewered Blueberry and Fried Chicken Bite with a Hot Honey Glaze |\$3.50

Dijon Panko Parmesan Herb Crusted Chicken Skewer with Lemon Brown Butter - GF |\$3.50

Sesame and Lime Encrusted Chicken Skewers with Teriyaki Ginger Dipping Sauce – GF |\$3.50

Herbed Duck Confit with Grilled Pear and Honey on a Crostini |\$4

Crostini with Foie Gras and WI Door County Cherry Compote with Micro Basil |\$4

Passed or Stationed Hors D'oeuvres

Beef

French Onion Deviled Egg - GF |\$4

Caramelized Onion Beef Base Whipped Yolk, Topped with Cheese Crisp and Parsley

Fresh Beef Tartar Canape with Raw Onion and Capers |\$4

Grilled Peppered Beef Slice with Roasted Red Pepper and a Dollop of Red Pepper Aioli on a Crostini |\$4

Flatbread with Brie Smear and topped with Blueberry, Thin Sliced Skirt Steak, Arugula, and Balsamic Drizzle |\$4

Skewered Fried Short Rib with Dark and Stormy Glaze, Lime Ginger Carmel, Garnished with Micro Cilantro – GF |\$4

Beef Satay Skewer Brushed with Thai Peanut Sauce, Garnished with Coconut Crunch – GF |\$4

Crostini with Sliced Beef, Topped with Caramelized Onion with Truffle Aioli |\$4

Petite Parmesan Crusted Beef Wellington Bites with Horseradish Aioli |\$4

Petite Taco Filled with Seasoned Smoked Brisket and Avocado Aioli and Micro Cilantro - GF |\$4

Pork

Flatbread with Grilled Citrus, Pesto, Crispy Pancetta, Gorgonzola, and Jalapeno Maple Gastrique |\$3.50

Skewered Compressed Honeydew Melon, Prosciutto, and Basil, with a Balsamic Drizzle – GF |\$3.50

Rumaki; Bacon Wrapped Water Chestnuts - GF |\$3.50

Balsamic Honey Bacon Wrapped Date with Brie Smear – GF |\$3.50

Skewered Soy and Amarena Cherry Glazed Pork Belly – GF |\$3.50

Crispy Cola and Lime Glazed Pork Belly Topped with Pickled Red Onion and Crushed Peanuts – GF |\$3.50

Pork Won Tons Drizzled with Carrot Ginger Sauce and Scallions |\$3.50

Petite Taco Filled with Seasoned Pulled Pork and Chipotle Lime Aioli and Micro Cilantro - GF |\$3.50

Pigs in a Blanket Chicago Style - Poppy Seed Crunch with Yellow Mustard and Gherkin Pickle Skewer |\$3.50

Passed or Stationed Hors D'oeuvres

Seafood/Fish

Sweet and Spicy Raspberry Habanero Glazed Grilled Shrimp Skewer – GF, P |\$3.50

Skewered Herb Crusted Shrimp with Brown Butter and Lemon - GF, P |\$3.50

Dirty Martini Shrimp Cocktail in a Mini Martini Glass - GF, P |\$3.50

Cured Sliced Salmon with Charred Citrus Flatbread, Over Ramp Pepita Pesto – P |\$3.50

Cucumber Coin with Yuzu Aioli and Tuna Tartar - GF, P |\$3.50

Petite Fish Taco Bites with Pickled Red Onion, Cilantro, and Chipotle Aioli - GF, P |\$3.50

Friday Night Fish Fry - P |\$3.50

Beer Battered Fried Cod with Remoulade and Lemon Slice on a White Spoon

Radish Filled with Smoked Trout Spread Topped with Caviar and Dill - GF, P |\$3.50

Miso Ramen Deviled Egg - P | \$3.50

Whipped Miso Yolk, Seasoned with Soy and Mirin, topped with Togarashi Fried Crunch and Wasabi Tobiko.

Assorted Sushi Rolls with Ginger, Wasabi, and Soy Sauce - GF, P |\$3.50

Purple Potato Bite with Lemon Crème Fresh and Caviar - GF, P |\$3.50

Crab Cakes with Remoulade - P |\$3.50

3" Petite Lobster Roll; Tossed with Tarragon Aioli with Buttered Brioche Coin – P |\$3.50

Fried Oyster on a Toast Point with Sriracha Aioli - GF, P |\$3.50

Stationed Hors D'oeuvres

Build Your Own Seafood Display

Prices Vary Based Upon Season and Market

Queen Crab Claws Display – GF, P |\$Market

Queen Crab Claws Served with Cocktail Sauce and Remoulade

Chilled Poached Shrimp – GF, P |\$4

Served With Cocktail Sauce, Calypso Sauce, and Sliced Lemon

Petite 3in Lobster Roll – P |\$3.50

Petite Lobster Roll Tossed with Tarragon Aioli with Buttered Golden Seared Brioche Roll

Market Fresh Shucked Oysters - GF, P |\$7

Shallot Tarragon Mignonette Or Pickled Mustard Seed & Apple Mignonette,
Cocktail Sauce, Fresh Horseradish, and Hot Sauce with Sides of Saltines and Gluten Free Crackers

Bloody Mary Oysters - GF, P |\$5

Classic Vodka Bloody Mary Mix with Fresh Oysters in a Petite Vessel
Topped with Celery and Fresh Cheese Curd

Truffle Baked Oysters - GF, P |\$3.50

Baked Oysters with Black Truffle Butter Sauce

Baked Oyster Rockefeller - GF, P |\$3.50

Garlic, Onion, Spinach Cream Sauce with Garlic Panko Parmesan Crumb

Grilled Mussels - GF, P |\$3

Grilled Mussels with Lime Chorizo Butter with Fried Shallots

Stationed Hors D'oeuvres

Boards

Vegetable Crudité with Fresh Herb Dip – GF, VG |\$5
Additional Dip Options: Roasted Red Pepper Hummus, Lemon Hummus

Chef Selected Assortment of Cheeses – VG |\$8
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 |\$10
Skewers with Combinations of Chef Selected Cheeses and Meats, with Olives, Fruits, Crackers, & Nuts

Italian Antipasti Display |\$12
Prosciutto, Salami, Sopressata, Pecorino Romano, Parmigiano Reggiano, Provolone, Green Olives,
Roasted Peppers, Marinated Mushrooms,
Accompanied by Fresh Bread & Crackers

Mediterranean Platter – VG |\$10
Crumbled Feta, English Cucumbers, Cherry Tomatoes, Greek Olives,
Hummus, Sun Dried Tomato and Olive Tapenade, Preserved Lemon Tzatziki,
Accompanied by Toasted Pita Triangles & Flat Breads

Fish/ Seafood

Composed Smoked Salmon Display |\$22
Whole Smoked Salmon, Sliced Cucumbers, Cherry Tomatoes, Sliced Hard Boiled Egg, Olives, Diced Red
Onions, Capers, Caper Berries, & Lemon
Accompanied by Rye Toast, Bagel Chips, & Crostini

Sushi Display – GF, P |\$4.50
Assorted Sushi Rolls with Ginger, Wasabi and Soy Sauce

Salads

Salads with Greens

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

Romaine Greens Tossed with Traditional Caesar Dressing,
Shaved Parmesan, Crouton Batons, & 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, Sourdough Croutons, & Cherry Tomatoes,
Topped with Buttermilk Blue Cheese Dressing
(For Plated Meals Only)

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

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

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

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

Shaved Kohlrabi Salad - GF, V | Plated \$8 | Buffet \$7

Mixed Greens, Almonds, Blueberries, Roasted Shiitake Mushrooms, Pepitas, & Mint
Served with Ginger Maple Vinaigrette on the Side

Citrus Baby Spinach Salad - GF, V | Plated \$8 | Buffet \$7

with Mandarin Orange Slices, Pickled Red Onion, & Pistachio Praline,
Served with Light Citrus Vinaigrette on the Side

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

Cherry Tomatoes, Pickled Red Onion, Thin Sliced Red Pepper, Kalamata Olives, & Feta Cheese,
Served with Red Wine Vinaigrette on the Side

Salads

Roasted Beet Salad - GF, VG | Plated \$8 | Buffet \$7
Arugula with Roasted Beets with Parsley, Ribbons of Celery, Soft Goat Cheese, & Spiced Pepitas
Served with Honey Shallot Dressing on the Side

Mint Julep Salad - GF, V, NF | Plated \$8 | Buffet \$7
Chopped Kale, Cucumbers, Orange Segments, Fresh Mint, & Sunflower Seeds,
Served with Sweet Tea Vinaigrette on the Side

Shaved Kale, Brussels Sprouts, Fennel, & Spiral Radish Salad - GF, VG | Plated \$8 | Buffet \$7
Tossed with Parmesan and Pepitas,
Served with Honey Citrus Vinaigrette on the Side

Ribbon Zucchini and Mixed Greens Salad - GF, VG | Plated \$9 | Buffet \$8
with Sweet Corn, Crumbled Feta, & Cherry Tomatoes,
Served with Charred Orange Shallot Vinaigrette on the Side

Summer Season Only.

Sweet Corn Salad - GF, V | Plated \$8 | Buffet \$7
Mixed Greens with Charred Sweet Corn, Pickled Red Onion, Cucumber, Spices and Herbs,
Served with Lime Cilantro Vinaigrette on the Side

Watermelon Cylinder - GF, VG | Plated \$10
Topped with Herb Goat Cheese Whip, Candied Pistachio, & Arugula
Served with Raspberry Red Wine Vinaigrette
(For Plated Meals Only)

Arugula Stone Fruit Salad - GF, VG | Plated \$8 | Buffet \$7
Micro Basil, Burrata, Balsamic Glaze & EVOO

Salads without Greens

Spiral Zucchini & Radish Salad - GF, V | Plated \$9
with Slivered Snap Peas and Pepitas, over Beet Tahini Smear, with Agave Citrus Vinaigrette on the Side
(Plated Meals Only)

Zucchini "Nest" Salad - GF, VG Plated \$7
with Chevre Cheese Egg, Dusted with Pistachio Praline, With a Dijon Mustard Vinaigrette
(Plated Meals Only)

Fruit Salad - GF, V | Buffet \$7
Sliced Seasonal Sweet Fruits, Topped with Mint, Almonds, Side Demi of Whipped Coconut Lime Cream

Salads

Pasta and Grain Salads

Mediterranean Pasta Salad - VG | Buffet \$7

Penne Pasta with Tomatoes, Capers, Pitted Olives, Feta, & Parsley
Tossed in a Red Wine Vinaigrette with Parmesan on the Side

Green Goddess Pasta Primavera Tossed with Medley of Green Vegetables - VG | Buffet \$7
Classic Dressing with Aioli, Sour Cream, Chervil, Chives, Tarragon, Lemon & Pepper

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

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

Power Salad – GF, V | Buffet \$8

Quinoa, Cauliflower, Chickpea Power Salad Roasted Cauliflower, Golden Raisins, Sliced Celery, Sunflower
Seeds, with Seasonal Herbs Dressed in a Lemon Vinaigrette

Tortellini Chicken Caesar | Buffet \$18

Cheese Tortellini Tossed with Parmesan, Sliced Grilled Chicken, Parsley, & Cracked Black Pepper

Palate Cleanser

Peach Melba | \$3

Peach Sorbet with Raspberry Granita Lavender Meringue

Watermelon Kaffir Lime and Ginger | \$3

Lemon Verbena Mint Melon | \$3

Cherry Rose Hip Honey | \$3

Poultry Entrée

Boneless Skinless Breast - Plated \$25 | Buffet \$16

Airline (Bone-In) - Plated \$27 | Buffet \$18

Sundried Tomato Herb-Crusted Parmesan Asiago Chicken - GF

Topped with Cheese, Aioli, Sun-Dried Tomatoes & Fresh Micro Basil, Served with a White-Wine Portobello Cream Sauce
(Plated Only)

Seared Chicken Topped with Crumbled Candied Bacon, Served with a Light Brie Dijon Mustard Cream Sauce - GF

Herb Butter Seared Chicken, Complimented with a Dijon Mustard Cream Sauce - GF

Grilled Chicken with Mojito Sauce - GF, DF

Made of Mint, Ginger, Garlic, Onion, Orange, Lemon Juice, Vinegar, & Extra Virgin Olive Oil

Seared Chicken with Lemon Caper Cream - GF

Grilled Chicken with Chermoula, Sauce Made of Cilantro, Parsley, Mint, Citrus, Red Pepper, Paprika, & Cumin - GF, DF

Seared Chicken with Mediterranean Puttanesca, Simmered Tomato, Kalamata Olives, Capers, & Parsley - GF, DF

Grilled Chicken with Charred Corn Salsa with Herbs, Cherry Tomato, Red Onion, & Garlic - GF, DF

Pork Entrée

Pork Chop - Plated \$28

Pork Tenderloin - Plated \$24

Grilled Pork with Poblano Crema - GF

Seared Pork with Orange Bourbon Butter Crema - GF

Grilled Pork with Gremolata Sauce; Parsley, Citrus, Garlic, & Olive Oil - GF, DF

Grilled Pork with Mediterranean Puttanesca, Simmered Tomato, Kalamata Olives, Capers, & Parsley - GF, DF

Grilled Pork with Mojito Sauce, Mint, Ginger, Garlic, Onion, Orange, Lemon Juice, Cider Vinegar, & EVOO - GF, DF

Seared Pork with Chipotle Pepper Maple Cream Sauce - GF

Beef Entrée

Entrée Description Paired with Chef Suggested Cooking Method

Sirloin Filet \$41 | Center Filet \$56

Seared Beef with Red Wine Demi; Topped with Pearl Onions and Mushrooms - GF, DF

Seared Beef with Local Milk Carmel Sambal Sauce - GF

Grilled Beef with Chimichurri Sauce - GF, DF

Made of Cilantro, Parsley, Peppers, Citrus, & Olive Oil

Grilled Beef with Zhoug-Spicy Herb Sauce - GF, DF

Sauce Made of Hungarian Wax Peppers, Cilantro, Parsley, Garlic, Coriander & Cumin Seeds,
Extra Virgin Olive Oil, and Sherry Vinegar

Seared Beef with Hollandaise Sauce - GF | \$49

Clarified Butter with Emulsified Egg Yolk, Shallots, Lemon, Pepper, & Salt

Dry Rubbed and Slow Smoked Beef Brisket for 10 Hours, Carved & Served - GF, DF | Plated \$28 | Buffet \$21

Served with Chimichurri Sauce, Cilantro, Parsley, Peppers, Citrus, & Olive Oil

Short Ribs

Can Be Paired with Sauces from Above List

Chef Suggested Cooking Application: Crispy or Braised

Plated \$46 | Buffet \$23

Dried Cherry and Miso Braised Short Ribs – GF, DF

Braised Short Ribs Cooked to Fork Tender with Miso & Garnished with Dried Cherries

Braised Beef Short Ribs “Bourguignon” – GF, DF

Fork Tender Pieces of Beef Short Rib Braised in a Rich Red Wine Sauce

Garnished with Mushrooms & Pearl Onions

Crispy Korean Braised Short Ribs - GF, DF

Braised with Soy, Sake, and Sesame

Fish Entrée

Pricing Varies Based Upon Season & Market

Baked Parmesan Garlic Confit Aioli Crusted Salmon - GF, P
Garlic Confit with Parmesan, Paprika & Aioli Baked atop Salmon, Topped with English Spring Pea Tapenade
Plated \$24 | Buffet \$18

Baked Everything Bagel Crusted Salmon – GF, P
with Smokey Lemon Shallot Crema, Garnished with Fried Capers
Plated \$24 | Buffet \$18

Baked Ancho Chili & Cashew Crusted Cobia – GF, P
Cashew Crusted Cobia, Flash Sautéed with Chipotle Pepper Maple Cream Sauce (Contains Nuts)
Plated \$30 | Buffet \$23

Baked Green Tea and Pistachio Crusted Fresh Grouper - GF, P
Served with Broken Lemon Buttermilk Parsley Oil Sauce (Contains Nuts)
Plated \$41 | Buffet \$28

Baked Coconut Herb Citrus Crusted Swordfish - GF
Served with Bright Coconut Lemongrass Crema
Plated \$24 | Buffet \$18

Seared Arctic Char Crusted with Dehydrated Tomato & Red Pepper
Served with Smoked Butter Cream Sauce - GF, P
Plated \$23 | Buffet \$17

Seared Ocean Trout with Gremolata Sauce
Sauce Made of Parsley, Citrus, Garlic, Olive Oil - GF, P, DF
Plated \$27 | Buffet \$21

Baked Dehydrated Light Sweet Corn Crusted Fresh Walleye - GF, P
Finished with Remoulade Sauce, Topped with Fried Capers
Plated \$22 | Buffet \$16

Sea Bass Served with Zhoug-Spicy Herb Sauce - GF, DF
Hungarian Wax Peppers, Cilantro, Parsley, Garlic, Coriander, & Cumin Seed, EVOO and Sherry Vinegar
Plated \$50 | Buffet \$45

Vegetarian & Vegan Entrée

Vegan Gluten Free Pasta “Stack” - GF, V | Plated \$29

Layers of Gluten Free Pasta with Spinach, Caramelized Onion, Vegan Cheese, Eggplant, Yellow Squash, Zucchini, Carrot, & Red Bell Pepper, Finished with Roasted Red Bell Pepper Sauce, Garnished with Chickpeas, Micro Basil, & Basil Oil
(Plated Meals Only)

Spaghetti Nest over a pool of White Wine Shallot Cream Sauce - VG | \$26

Topped with a Salad of Blistered Heirloom Grape Tomatoes, Arugula, Spinach, and Shaved Parmesan
(Plated Meals Only)

Roasted Cauliflower Steak with Chimichurri – GF, V | Plated \$25

Atop a bed of Creamy Vegetable Polenta
(Plated Meals Only)

Vegan Bibimbap - GF, V | Plated \$28

Seared Soy Marinated Tofu, Marinated Sweet Chili Mushrooms, Charred Broccoli & Bok Choy, Sliced Green Onions, Julianne Carrots, & Cilantro over Crispy White Rice, Topped with Korean BBQ
(Plated Meals Only)

Creamy Polenta with Hearty Vegetable Stock - GF, V | Plated \$27

Topped with Soy-Chorizo, Blistered Cherry Tomato, Roasted Paprika Cauliflower, Crisped Garbanzo Beans, & Flat Leaf Parsley, Finished with Smoked Tomato “Crema”
(Plated Meals Only)

Butternut Squash & Gnocchi - VG (Can be GF) | Plated \$28 | Buffet \$18

Roasted butternut Squash with Pillows of Potato Gnocchi
Served with Sage Creamy Brown-Butter Sauce
(Fall & Winter Season Only)

Gnocchi with Ratatouille and Grilled Portobello - GF, V | Plated \$28 | Buffet \$18

Vegetable Medley Simmered in Tomato Sauce with Grilled Sliced Portobello Mushroom Cap

Fresh Vegetable Paella with Soy-Rizo - GF V | Plated \$27 | Buffet \$14

Vibrant Saffron and Tomato Based Rice with Multi-Colored Collection of Fresh Vegetables, Garbanzo, Soy-Chorizo, & Blistered Cherry Tomato, Drizzled with Chimichurri

Black Bean Cake - GF, V | Plated \$26 | Buffet \$14

With Tomato and Corn Succotash and Topped with a Fresh Green Salad Tossed in a Cilantro Vinaigrette

Gluten Free Risotto Cake and Ratatouille – GF, VG | Plated \$24 | Buffet \$14

Gluten Free Flour Sautéed Spring Pea Parmesan Risotto Cake Nested on a Bed of Vegetable Ratatouille

Starch Sides

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

Braised White Beans with Chickpeas with Lemon and Herbs - GF, V |\$3.50

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

Brie Polenta - GF, VG |\$3.50

Potato Ana -VG, GF |\$3.50

Thin Slices of Potato layered with Clarified Butter & Parmesan Cheese Slowly Roasted till Golden

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

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

Baked Italian Rice, Sundried Tomatoes, Herbs, & Parmesan – GF, VG |\$3.50

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

Truffle Parmesan Risotto - GF, VG |\$4

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

Vegetable Sides

Charred Broccoli Topped with a Green Chili Butter - GF, VG |\$3.50

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

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

Honey Balsamic Glazed Brussels - 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

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

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

Desserts

Plated Desserts:

Mocha Tres Leches Cake with Coffee Mascarpone, Fudge - GF | \$9

Vanilla Cheesecake with Seasonal Fruit Compote | \$9

Apple Toffee Pudding Cake - GF | \$9

Strawberry Short Cake - GF | \$9

Chocolate Mousse with Salted Caramel - GF | \$6

Vanilla Pot du Crème with Seasonal Fruit Compote – GF | \$6

Lemon Curd Vanilla Meringue – GF | \$6

Lemon Olive Oil Cake with Seasonal Berry Compote - GF, V | \$6

Celebration Sheet Cakes | \$3

Cake Flavors: Chocolate & Vanilla

Fillings: Vanilla, Chocolate, Raspberry

Frosting: French Buttercream, Chocolate

Petite Desserts

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

Hand Pies

Choice of Lemon, Strawberry-Rhubarb, Cherry, or Apple |\$5

Cream Puff |\$3

Flavor Options: Vanilla, Chocolate, or Coffee

Éclair |\$3.50

Flavor Options: Vanilla, Chocolate, or Coffee

Chocolate Truffle - GF, V |\$3

Flourless Brownie - GF |\$3

Nutella Dome - GF |\$3.50

Chocolate Tart - GF |\$3

Lemon Tart - GF |\$3

Key Lime Bar - GF |\$3.50

Carrot Cake - GF |\$3

Strawberry Short Cake - GF |\$3

Lemon Cake Bite - GF, V |\$3

Desserts

Wisconsin Supper Club Shakes

Served in a Petite Glass Shooter | \$4

Grasshopper - GF, VG

Vanilla Ice Cream, Milk, Crème De Minth, & Cream De Cacao,
Chocolate Fudge Rim with Chocolate Sprinkles Topped with Whipped Cream & Cherry

Old Fashioned - GF, VG

Vanilla Ice Cream, Milk, Brandy, Orange Syrup, Bitters,
Skewered Orange & Cherry Topped with Whipped Cream

Brandy Alexander - GF, VG

Vanilla Ice Cream, Milk, Cognac, Crème de Cacao
Nutmeg Carmel Rim with Brown Sugar, & Whipped Cream

Boozy Black Cow - GF, VG

Vanilla Ice Cream, Root Beer, & Coffee Liqueur
Chocolate Syrup Rim with Whipped Cream and Cherry

Stations

Wisconsin Frozen Custard (Choose 2 Custard Flavors) | \$12

Custard: Chocolate, Vanilla, Chocolate Chip Mint, Strawberry, & Caramel Pecan
Toppings: Sprinkles, Whipped Cream, Gummies, Chocolate Chips, Crushed Oreos,
Candied Pecans, Crushed Andes Mints, M&Ms, Cherries, Seasonal Berries, & Mini Marshmallows
Sauces: Chocolate, Caramel, & Strawberry,

Donut Bar | \$12

Variety of Glazed, Powdered & Flavored Donuts
Toppings: Sprinkles, Whipped Cream, Cinnamon Crumb, Chocolate Chips,
Seasonal Berries, & Mini Marshmallows
Sauces: Chocolate, Strawberry, & Caramel

Late Night

Chicken Wing Bar | \$8

Included Sauces: Buffalo, Thai Chili, and Honey BBQ,
Bleu Cheese, Garlic Aioli, and Ranch Dipping Sauces Sides of Celery and Carrot Sticks

Macaroni and Cheese Bar | \$4

Included Toppings: Bacon Bits, Mushrooms, Broccoli, Peas, & Cherry Tomatoes

Additional Toppings | +\$0.50 | Parmesan, Blue Cheese, Sour Cream, Fried Onions, Jalapeños, Scallions, & Hot Sauces, Diced Ham

Additional Proteins: Fried Chicken Bites | \$2 | Pulled Marinated Chicken or Pork | \$3 | Pulled Marinated Beef | \$4

French Fry Bar | \$6

Variety of Crinkle Cut, Shoestring, Curly, and Sweet Potato Fries

Included Sauces & Toppings: Ketchup, Mustard, Sour Cream, Garlic Aioli, Herb Parmesan Mix

Additions to Fry Bar: Fried Chicken Bites | \$2 | Pulled Marinated Chicken or Pork | \$3 | Pulled Marinated Beef | \$4

Classic Canadian Poutine Toppings: Chicken & Beef Broth Gravy, Squeaky Cheese Curds | +\$5

Nacho or Tot-cho Bar | \$7

Corn Tortilla Chips - GF or Tater-Tots

Included Toppings: Nacho Cheese Sauce, Diced Tomatoes, Sliced Black Olives, Diced Onion, Guacamole,

Pickled Jalapeno, Salsa, Green Onion, Cilantro, Sour Cream, & Hot Sauces

Additional Proteins: Fried Chicken Bites | \$2 | Pulled Marinated Chicken or Pork | \$3 | Pulled Marinated Beef | \$4 | Ground Beef | \$3

Pretzel Bar

Petite Pretzel Bites \$4 | Large Bavarian \$5

Toppings: Warm Cheese Dip, Dijon Mustard, Yellow Mustard, & Seeded Mustard

Chef Made to Order Grilled Cheese Station | \$8

With Texas Toast Bread, Assorted Cheese & Toppings with Tomato Soup Shooters

Sliders & Fries Bar | \$11

Petite Beef Sliders with Cheddar Cheese

Petite Cup of Classic Sea-Salt Fries with Truffle-Aioli and Classic Ketchup on the Side

The Bee Sting Pizza | \$6

Red Sauce, Mozzarella, Cream Cheese, Spicy Sopressata, Red Pepper Flake, & Hot Honey

White Pizza with Truffle and Arugula Pizza - VG | \$5

Parmesan Alfredo Sauce, Mushrooms, Finished with Fresh Arugula, Lemon Zest, and Truffle Oil

Spinach and Artichoke Pizza | \$5

Parmesan Alfredo Sauce, Mozzarella, Spinach, and Artichokes