



Catering Services

If you're having a:

• PARTY • MEETING • FAMILY GATHERING •

Let us help you with your special event! Call 754-1919

HORS DE OEUVRES

Each serves approximately 25 people

Barbequed Baby Back Ribs - 30 two rib portions.	65.00
Glazed Chicken Skewers - with bell peppers, onions and pineapple. 30 skewers.	45.00
Shrimp Ceviche - served with tortilla chips. Five pounds.	60.00
Shrimp Cocktail - Served with fresh lemons & cocktail sauce. Three pounds shrimp.	65.00
Creamy Seafood Spread with Toasted Baguette Slices - Three pounds dip with four dozen baguette slices.	55.00
Artichoke Spinach Dip with Crostini - A creamy blend of cheeses, artichoke hearts, spinach, & garlic. Served hot with freshly baked baguette crostini. Three pounds dip with four dozen baguette slices.	35.00
Mini Chicken Salad Croissants - Breast meat, celery, pineapple pieces, sliced grapes, roasted almonds and creamy dressing on all butter croissants. 30 pieces.	50.00
Mini Wraps - Shaved ham and turkey, herbed cream cheese, scallions, and roasted bell peppers wrapped in flour tortillas. 50 pieces.	35.00
Meatballs - in Swedish Mushroom or Barbeque sauce.	Three pounds 25.00 Six pounds 42.50
Finger Sandwiches - Ham & turkey on fresh bakery rolls. 36 sandwiches.	40.00
Chicken Strips - Served with a variety of dipping sauces. Four pounds.	45.00
Cocktail Smokies - in Barbeque Sauce.	Three pounds 25.00 Six pounds 42.50
Raw Vegetable Tray - Served with house ranch dressing.	35.00
Vegetable Pizza - Freshly baked crust topped with zesty cream cheese spread and fresh veggies. 11x16 tray.	40.00
Wisconsin Cheese & Sausage Tray - with Crackers. 18 inch tray.	45.00
Wisconsin Cheese Tray - with Crackers. 18 inch tray.	35.00
Fruit Pizza - Freshly baked crust topped with sweet cream cheese spread and fresh fruit. 11x16 tray.	40.00
Brie Baked with Brown Sugar, Pecans and Fire Roasted Apples Served with baguette crostini and crackers.	45.00

DINNER BUFFETS

Your choice of entrees served with tossed salad, freshly baked Milano bread,
three additional sides, and coffee or hot tea. Priced per person.

Single Entree Buffet	10.95
Two Entree Buffet	13.95
Three Entree Buffet	15.95

Entree Choices

Prime Rib of Beef**
 BBQ Baby Back Ribs*
 Baked Chicken with Mushroom Gravy
 Chicken Breasts with Madiera Sauce
 Beef Roast with Mushroom Gravy
 Pineapple Glazed Ham
 Pork Loin with Roasted Apples
 Beef Tournedos in Red Wine Sauce*
 Cod Filets Baked with Herb Butter
 Sockeye Salmon with Orange Balsamic Glaze*

*Add 3.00 per person
for each of these items

**Add 5.00 per person
for each of these items

Side Choices

Baked Potatoes
 Au Gratin Potatoes
 Oven Roasted Potatoes with Rosemary
 Sour Cream and Chive Scalloped Potatoes
 Garlic Mashed Potatoes with Gravy.
 Wild Rice Pilaf
 Mashed Sweet Potatoes
 Cole Slaw
 Italian Pasta Salad
 Red Skin Potato Salad with Dill
 Broccoli Cauliflower Salad
 Green Beans
 Buttered Corn
 Parsley Buttered Carrots
 Peas
 Homemade Soup Selection

BEVERAGES

Bottled Water - Half Liters	.95
Soda - 12 Ounce Cans	.95
Coffee, Iced Tea or Lemonade by the gallon	9.95
Half Barrel of Beer	195.00 and up

DESSERTS - 1.50 per person

Assorted Cheesecake Slices
Frosted Brownies
Assorted Bars
Assorted Cookies
Sheet Cake – plain or decorated

SANDWICH BUFFETS AND LUNCHEON SPECIALTIES

Box Lunches – Choose from Ham & Swiss on Marble Rye, Turkey & Swiss on Nine Grain Wheat, Chicken Ranch Wrap, Spicy Chicken Club Wrap, or Philly Beef Wrap. Each is served with cold salad side, kettle chips, and cookies.	8.95
Soup & Salad Buffet – Chef’s Salad, Chicken Caesar Salad, or Mandarin Chicken Salad accompanied by one of our homemade soup selections	8.95
Soup & Sandwich Buffet – Build your own sandwich buffet including meats & cheeses; all butter croissants, nine-grain bread or marble rye; fresh lettuce, sliced tomatoes & red onions; mayonnaise, horseradish mustard, and dill slices. Served with one of our homemade soup selections and kettle chips.	8.95
Finger Sandwich Buffet - Ham and turkey on bakery buns. Served with sliced cheeses, potato salad, Cole slaw, and baked beans.	8.95
BBQ Pulled Pork Sandwich Buffet - with fresh bakery buns. Includes three sides.	8.95
Assorted Wrap Buffet - Our Ranch Chicken, Spicy Chicken Club, Turkey with Cucumber Dill Sauce, and Philly Beef Wraps - prepared on large flour tortillas, halved and presented on trays. Two halves per person. Served with three sides.	8.95
Tailgate Special - Bratwurst & onions in beer and jumbo hot dogs, served with all the trimmings. One brat & one hot dog per person. Served with three sides.	8.95
Oven Roasted Chicken Lunch Buffet – Two pieces of chicken per person, whole cranberry sauce, mashed potatoes & gravy, coleslaw, and freshly baked Milano bread.	8.95

DELUXE ONSITE COOKING PACKAGES

Each is prepared onsite by our staff – and includes four side dishes and fresh bread (unless served with sandwich buns). High quality plates, plastic silverware, and napkins are included.

Grilled Chicken - Basted with BBQ Sauce or Herb Butter. One-half chicken per person.	10.95
Roast Pig - Roasted on site. Served with fresh bakery buns and condiments.	Per Function
BBQ Ribs & Grilled Chicken - ½ Rack of Ribs and a Quarter Chicken per person.	14.95
Burgers & Brats - Served with fresh bakery buns. One burger and one brat per person.	10.95
T Bone Steak - 14 ounce USDA Choice grilled to order.	17.95

BREAKFASTS

Breakfast Buffet - Scrambled Eggs, Scalloped Potatoes & Ham, Fresh Buttermilk Biscuits, Pastries, Coffee and Orange Juice.	7.95
Continental Breakfast - Fresh Pastries and Muffins, Coffee, Tea and Orange Juice.	5.95

Guidelines & Agreement

Thank you for considering Milwaukee Grill as a caterer for your special event. We'll do everything we can to provide you with the high quality products and services you desire. Our goal is to exceed your expectations, and make your event (and preparation for it) as enjoyable as possible.

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

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

Prices do not include 5½ % state sales tax or 20 % service/delivery charge. These charges will be added to the final bill. The service charge is a cost component of the meal, which is retained by Milwaukee Grill. The service charge covers planning and coordination with the customer, preparation, delivery, set up, high quality disposable containers, black plastic silverware, paper dinner napkins, and paper plates.

As indicated above the service/delivery charge covers cost of staff to prepare, deliver, and set up food for your event. If you desire staff to remain on site to assist, serve and clean up, an additional 15% gratuity will be added to the bill.

For table service consisting of china, silverware, linens, and glassware there is an additional \$2.00 per person.

Chafing dishes, table décor, tables, chairs, tents, are available, but will require a deposit and additional charge.

Some banquet halls require caterers to add an additional percentage of sales as part of the room rental. This charge, if it applies, is added to your final bill, and we pay the facility.

There is a \$100 additional set up fee for onsite cooking.

Two things are required to guarantee our catering services. First we require a \$100 deposit. The deposit is not in addition to other charges, and will be applied to the final bill. Deposits are refundable if notice of cancellation is given two weeks prior to the function. If notice is given less than two weeks prior, the deposit is non-refundable. Secondly we require a signature at the bottom of this form, indicating that you understand and agree to the provisions outlined.

At the time you contract our catering services, we'll ask for an estimated guest count. A guaranteed meal count will be required one week prior to your function. We'll do our best to accommodate increases in your guaranteed count. Charges will be based on the guaranteed meal count or the actual number of guests served, whichever is greater.

Payment for your event is due according to the following schedule:

- 1 week prior to the event, 75% of the guaranteed meal count will be paid.
- Upon conclusion of the event the finalized bill will be paid.

Date of Function

Signature / Date

Deposit Paid