



## ***Milwaukee Grill Banquets & Catering***

Thank you for considering the Milwaukee Grill as a provider for your special event. We'll do everything we can to provide you with the high quality products and services you desire.

This guide specifies 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.

### ***Onsite Banquet Services***

We have a private room in the lower level of our restaurant where we provide meeting, party and banquet services for 25 to 100 people. The room includes:

- Private Bar, Restrooms, & Coat Room
- Linen Service
- Music – house music or your music via mp3 through our speaker system
- Ceiling Mounted Pull Down Projection Screen
- Wired Internet Access
- Guest Podium & Microphone

### ***Offsite Catering Services***

We offer off-site catering ranging from drop-off service to fully staffed functions, serving up to 250 people.

Full or partial Bar Service available.

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## **HORS DE OEUVRES – Cold**

Each serves approximately 25 people, unless otherwise specified.

### **Mini Wraps**

- Turkey, roasted bell peppers and herbed cream cheese. 49.00
- Ham, Pineapple and Scallion with Cheddar studded cream cheese. 49.00
- Roast Beef, Red Onion, and Horseradish cream cheese. 49.00
- Southwest - bell peppers, scallions, black olives, celery and fiesta cheese blend. 49.00
- Chicken Salad - with celery, roasted almonds and dried cranberries. 49.00

### **Wisconsin Cheese and Sausage Tray**

Wisconsin Swiss and Cheddar cheeses with Johnsonville Sausage and assorted gourmet crackers. 49.00

### **Wisconsin Cheese Tray**

Wisconsin Swiss and Cheddar cheeses with assorted gourmet crackers. 39.00

### **Chicken Salad Croissant Bites**

Creamy chicken salad with celery, roasted almonds and dried cranberries on three inch butter croissants. Two dozen half croissants. 45.00

### **Fresh Vegetable Tray**

Baby carrots, celery sticks, sugar snap peas, grape tomatoes, bell peppers and cucumber slices served with house ranch dip. 35.00

### **Caprese with Crosini**

Layers of sliced tomatoes and fresh mozzarella topped with fresh julienne basil and a drizzle of balsamic glaze. 49.00

### **Vegetable Pizza**

Freshly baked crust topped with zesty cream cheese spread & fresh veggies. 45.00

### **Iced Large Shrimp Cocktail with Fresh Lemon & Cocktail Sauce. 69.00**

### **Tomato Basil Bruschetta**

Fresh chopped tomatoes and julienne basil tossed with a touch of garlic & red pepper infused olive oil. Served with ciabatta crostini. 35.00

### **Fresh Fruit Tray (available in season)**

In season. Freshly cut pieces of watermelon, cantaloupe, strawberries and grapes. Served with fruit dipping sauce. *Based on Market*

### **Fruit Pizza (available in season)**

Freshly baked crust topped with sweet cream cheese spread and fresh fruit. *Based on Market*

### **Shrimp Ceviche**

Steamed shrimp, fresh tomatoes, cilantro, citrus juices and seasoning. Served with scoop style tortilla chips. 65.00

## **HORS DE OEUVRES - Hot**

Each serves approximately 25 people unless otherwise specified.

### **Glazed Chicken Skewers**

Chicken breast, bell peppers, and red onion on 6 inch skewers.  
Basted with seasoned honey butter glaze. 49.00

### **Broasted Chicken Wings with Dipping Sauces**

Ten pounds, approximately 100 wings. Served with 2 sauces. Choose from BBQ, Ranch, Blue Cheese and Franks Hot Sauces. 69.00

### **Artichoke Spinach Dip with Crostini**

Blend of cheeses, artichoke hearts, spinach & garlic. Served with baguette crostini. 42.00

### **Caramelized Brie with Pecans and Fire Roasted Apples**

Served with baguette crostini. 49.00

**Meatballs** – with BBQ or Creamy Mushroom Sauce - 40.00

**Bacon Wrapped Chestnuts** – with chili glaze - 40.00

**Bacon Wrapped Smokies** – with brown sugar glaze - 40.00

**Cocktail Smokies in BBQ Sauce** - 40.00

### **Black Bean & Cheese Dip with Tortilla Chips**

Black beans, onions, bell and chili peppers baked with jack and cheddar cheeses. 39.00

### **Chicken Quesadillas**

With Cheddar & Pepper jack cheeses. Served with fresh guacamole and salsa. 49.00

## **HORS DE OEUVRES SANDWICHES**

Upgrade your hors de oeuvres spread with flair!

Each item includes freshly baked petite rolls.

### **Glazed Pit Ham with Caramelized Pineapple**

Select cheeses, mustards and mayonnaise. 85.00

### **Slow Roasted Beef Brisket**

Barbeque sauce and horseradish mayonnaise. 89.00

**BBQ Pulled Pork** - 85.00

### **Italian Beef**

Giardiniera relish. 89.00

Pricing above is for 25 appetizer sized servings, approx. 36 petite sandwiches.

Minimum 25 people.

## LUNCHEON SPECIALTIES

We offer a wide variety of items suited to accommodate group luncheons, from fully set buffets to quick drop off lunches. Luncheon buffet selections are smaller sized portions than are our dinner buffets.

Side options (if included) are listed on the next page with dinner buffets.

When offsite, these lunch buffets include delivery & set up; all buffet and serving equipment; pick up of equipment and tear down of buffet. *Minimum of 25 people.*

Items available for quick drop off do not require heating and are provided in disposable serving containers. They are indicated with the symbol 'D●'. *Minimum 10 people.*

Prices listed are per person and do not include 20% service or delivery charge and 5½ % WI sales tax ,which will be applied to the bill.

**Hot Sandwich Buffets** - with fresh bakery buns. Includes appropriate condiments and three sides.

**Sliced Texas Brisket \* Italian Beef \* Barbequed Pulled Pork**

Single Meat – 9.95 or Two Meat – 11.50

**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. 9.45 D●

**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. 9.45 D●

**Build Your Own Sandwich Buffet** – Meats & cheeses; nine grain, marble rye or sourdough bread; lettuce, tomatoes & red onions; mayonnaise, horseradish mustard and dill slices. Served with three sides. 9.45 D●

**Boxed Salads** - with freshly baked Milano bread. 9.45 D●

Cobb Salad	Mandarin Chicken Salad	Grilled Chicken Caesar
Greens, chicken, bacon, egg, tomatoes, cucumber, onion & Cheddar. Honey mustard dressing.	Greens, chicken breast, celery, mandarin oranges, cucumbers, rice noodles and scallions. Creamy sesame dressing.	Greens, chicken breast, black olives, red onion, croutons, and shredded parmesan. Caesar dressing.

**Oven Roasted Chicken Lunch Buffet** – Two pieces of chicken per person, mashed potatoes & gravy, coleslaw and freshly baked Milano bread. 9.95

**Roast Pork Loin** – with mashed potatoes & cider gravy and fresh vegetable. 9.95

**Beef Pot Roast** – with mashed potatoes & beef gravy and fresh vegetable. 9.95

**Boneless Chicken Breast with Mushroom Gravy** – with choice of potato and fresh vegetable. 9.95

**Bell Pepper Chicken** – Boneless chicken breast, red onions and bell peppers in a tomato-wine broth. With choice of potato and fresh vegetable. 9.95

## DINNER BUFFETS

Each of these buffets are served with tossed garden salad, freshly baked Milano bread, three additional side choices and coffee or hot tea. Priced per person.

### **Chef Carved Roast Beef and Chicken Buffet**

Inside round of beef and broasted or oven baked chicken. 14.95

### **Fish & Chicken Buffet**

Deep fried and baked cod and your choice of broasted or oven baked chicken. 14.95

**Design Your Buffet**    Single Entrée - 12.95    Two Entrée - 14.95    Three Entrée - 16.95

#### **Entree Choices**

Chef Carved Inside Round of Beef  
Prime Rib of Beef\*\*  
BBQ Baby Back Ribs\*  
Baked Chicken (bone-in) with Mushroom Gravy  
Chicken Breasts with Madeira Cream Sauce  
Braised Chicken Breasts in Tomato Wine Broth  
Broasted Chicken  
Chef Carved Whole Tom Turkey  
Beef Pot Roast with 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  
Garlic Mashed Potatoes with Gravy.  
Wild Rice Pilaf  
Mashed Sweet Potatoes  
Twice Baked Potato Casserole  
Green Beans  
Buttered Corn  
Parsley Buttered Carrots  
Peas  
California Mix Vegetables  
American Potato Salad  
Twice Baked Potato Salad - cold  
Cole Slaw  
Italian Pasta Salad  
Broccoli Cauliflower Salad

**Salad Upgrade** - Upgrade from tossed garden salad to one of the following - \$1.00 per person

Spring Mix with roasted almonds, red onion & raspberry vinaigrette

Fresh Spinach, with red onions, bacon, hard boiled eggs, water chestnuts & tomato vinaigrette

Note: These salads can be served plated at the table, or on the buffet line.

## BREAKFASTS

**Bagels & Danish** – 4.95

**Breakfast Buffet** – Scrambled eggs, potato casserole, bacon, sausage, fresh buttermilk biscuits, and assorted kringles. 8.95

**Add to Your Breakfast Buffet** – priced per person.

Cinnamon Calah French Toast – 1.50

Fresh Fruit Bowl – 1.50 (seasonal)

Coffee Service – 1.00

Orange Juice – 1.50

## DELUXE ONSITE COOKING PACKAGES - Catering Only

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.

\$100 Onsite Cooking setup fee. Minimum 50 people.

**Grilled Chicken** - Basted with BBQ Sauce or Herb Butter. One half chickens per person. 12.00

**BBQ Ribs & Grilled Chicken** - Half Rack of Ribs and a Quarter Chicken per person. 16.50

**Burgers & Brats** - Served with fresh bakery buns. One burger and one brat per person. 11.00

**T Bone Steak** - 14 ounce USDA Choice grilled to order. 18.00

## BEVERAGES

**Soft Drinks** – by the glass - .95 cents

**Coffee Service** – 10 cup – 9.95

30 cup – 27.95    48 cup – 42.95

**Fruit Punch** - per gallon - 18.00

**Champagne Punch** - per gallon - 28.00

**Wine/Champagne by the Bottle** - prices vary

**Quarter Barrel of Beer** - 125.00 and up

**Half Barrel of Beer** - 195.00 and up

## DESSERTS

2.50 Per Person

**Lemon Mist Shortcake**

**Strawberry Cream Shortcake**

**Tuxedo Cake**

1.95 Per Person

**Frosted Brownies**

**Assorted Bars**

1.50 Per Person

**Assorted Cookies**

**Sheet Cake** – plain or decorated

## *Guidelines & Agreement*

### **Onsite Event Minimum Purchases and Room Charges:**

- Sunday through Thursday Evening – and Breakfast or Lunch Events  
Minimum \$250 in food purchases or \$9.00 per person, whichever is greater.
- Friday and Saturday Evenings  
Minimum \$400 in food purchases or \$14.00 per person, whichever is greater.
- There is a \$50 room charge for breakfast and lunch events, and a \$100.00 room charge for dinner events.
- Customers may bring in cakes, nuts & mints. All other food and beverages will be provided by Milwaukee Grill.

**Onsite Banquet Prices** do not include 5½ % state sales tax or 20 % gratuity which will be added to the final bill.

**Offsite Catering Prices** do not include 5 ½% 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, setup, high quality disposable containers, black plastic silverware, paper dinner napkins and paper plates. There is a \$100 additional set up fee for onsite cooking.

**Full Staffing for Offsite Catered Events** – if you desire staff to remain on site to assist, serve and clean up, an additional 15% gratuity will be added to the bill.

**Bar Service for Offsite Catered Events** – We can offer full or limited bar service. There is a \$100 charge for bar set up. If any alcohol is consumed at the event that is not purchased from Milwaukee Grill, there will be a \$10.00 per hour service charge for each bartender staffed during the event.

**Formal Table Service for Offsite Catered Events** - For table service consisting of china, silverware, linens, and glassware, there with an additional \$2.00 per person charge.

**Pricing for Kids (Banquets & Catering):** 5 yrs. and under free; 6 – 11 years half price.

**Cake Service** – If you'd like us to help with cake service when the cake is not purchased from us:

- Our staff can cut and plate the cake for service on a buffet table for a charge of .50 cents per person.
- Our staff can cut, plate and serve the cake to guests at their tables for a charge of \$1.00 per person
- Onsite banquets may use our plates and silverware. For offsite catered events we'll provide disposable table service for cake.

**Decorating in our Facility** – customers will use masking tape when decorating in our banquet facility. Scotch tape, tacks and other fasteners damage the walls.

**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.

**To Reserve our Banquet Facility or Catering Services** we require a \$100.00 deposit, which is non-refundable. This deposit will be applied to your final bill. We also require your signature on the bottom of this form, indicating that you understand and agree to the provisions outlined on this page.

**Guaranteed Guest Counts** - At the time you contract our services, we'll ask for an estimated guest count. A guaranteed 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